

**NEW YEAR'S EVE 2024-2025**

late seating

**PRIX FIXE FOUR COURSE**

choice of appetizer, main & dessert

**FOR THE TABLE**

**baguette** butter and olives tapenade

**caviar** osetra, potato rosti, creme fraiche, green onion

**APPETIZER**

**sexy salad** lobster and crab meat, shrimps, iceberg lettuce, pomegranate, spicy aioli, oranges

**burratina** roasted beets and beets puree, green onions twirl, honey toasted pumpkin seeds, balsamic

**moroccan octopus** braised in wine and tomato, olives, capers, fennel and oranges salad, potatoes

**steak tartare** raw beef tenderloin, toasted hazelnut, mushrooms duxelles, mustard, arugula, crostini

**ENTREES**

**bc wild halibut** seared and poached in white wine and cherry tomato sauce, lemon potatoes, broccolini

**lobster linguine** butter poached lobster tail, bisque, lobster & crab meat, grape tomatoes, parsley

**filet mignon au poivre** 8oz cnd prime tenderloin, mash potatoes, green beans peppercorn sauce

**gnocchi al tartufo**, porcini and wild mushrooms, truffle bechamel, fresh black truffles

**cuisse de canard**, duck leg confit, fondant potato, seared foie gras, green beans, blueberries jus

*add poached 4oz lobster tail + \$30*

*add 3oz foie gras + \$30*

*add freshly shaved winter black truffle from Burgundy + \$20/3g*

**DESSERT**

**creme brulee**

orange and vanilla custard, pomegranate

**sticky toffee pudding**

salted caramel toffee sauce, chantilly cream, pistachio crumble

160\$ per person ring in the new year

Not including taxes, fees\* and automatic 18% gratuity \*Please note a 1% Village Amenity Fee will apply to your total pre-tax bill  
All credit cards will incur a 2% transaction processing fee. Menu is Subject to Change Without Notice. 2024-12-31