new year's eve 2017

85. per person for four courses

excludes tax and gratuity | all menu items are available à la carte

enhance your meal with a sommelier-suggested wine pairing (3oz/6oz/9oz)

appetizers

JUMP WILD BOAR PROSCIUTTO
Malbec-poached Okanagan pears,
aged Parmigiano-Reggiano, grilled ciabatta

Leaning Post 'Foxcroft' Riesling 7.5 / 15. / 22.5

B.C. ALBACORE TUNA CEVICHE
pickled cucumber, torched avocado,
preserved lemon, tostada

Credo 'Miranius' Xarel-lo 7.5 / 15. / 22.5

100km SQUASH SALAD
smoked ricotta, truffled honey, pepper cress

Cocci Grifoni 'Le Torri' Falerio Pecorino 6. / 12. / 18.

handmade pasta

BEEF CHEEK BOLOGNESE
fettuccine, porcini, Pecorino, rosemary

Masciarelli Montepulciano d'Abruzzo 6.5 / 13. / 19.5

SEAFOOD RAVIOLI
Pacific fish, snow crab, Arctic char roe,
saffron butter, baby spinach

Terra Lemnia Muscat 6.75 / 13.5 / 20.25

mains

AGED GRASS-FED STRIP LOIN
Brussels sprouts, garlic rösti potatoes,
green peppercorn jus

Vistalba 'Tomero' Malbec 7. / 14. / 21.

BLACK OLIVE RUBBED LAMB LOIN
thyme-roasted Jerusalem artichokes, split peas,
wild berry jus

Arizona Stronghold 'Nachise' 8. / 16. / 24.

QUEBEC DUCK CONFIT
foie gras mousseline, stewed collard greens,
fig caper gastrique

Leaning Post 'Keczan' Syrah 10. / 20. / 30.

SEMOLINA-CRUSTED FOGO ISLAND COD
curried coconut, smoked cod fritter, buttered turnips,
wild rice pilaf

Leaning Post 'The Fifty' Chardonnay 8. / 16. / 24.

desserts

CARAMELIZED WHITE CHOCOLATE PAVÉ
passion fruit, white chocolate ganache, basil

Rosewood 'Harvest Gold' Mead
1oz 3. 2oz 6.

EGGNOG CRÈME CARAMEL
rum-soaked raisins, espresso meringue

Peninsula Ridge 'Ratafia'
1oz 4. 2oz 8.