

New Year's Eve 2018

3 Courses \$75.00 4 Courses \$85.00

First Course

Birch Caesar Salad

romaine / smoked Caesar dressing / elk sausage bits / parm

Antipasto Salad

prosciutto / shaved asiago / warm olives / melon wedge / dressed arugula

Fennel Beet Salad

roasted fennel & beets / goat's cheese / walnuts / frissee / blood orange

Roasted Sweet Potato Bisque

ginger roasted sweet potatoes / amber maple syrup drizzle / duck cracklings

Second Course

Béarnaise Escargot

herb garlic escargot / béarnaise sauce / gruyere cheese / bubble bread

Pickarel Cakes

crispy panko / local walleye / lemon basil aioli

Cranberry Basil Brie Tart

puff pastry / brie cheese / caramelized onions / fresh basil / cranberries

Third Course

Bison Steak

*grilled local bison / truffle butter / wild mushrooms / roasted garlic mashed potatoes
chef vegetables*

Saffron Seafood Tagliatelle

shrimp / clams / pickarel / white wine saffron sauce

Rioja Lamb Shank

braised lamb shank / rioja jus / herb gremolata / crispy polenta cake

Champagne Chicken

tarragon poached chicken / champagne cream sauce / wild rice pilaf / grilled asparagus

Maple Pumpkin Gnocchi

*pumpkin dumplings / grilled radicchio / maple whisky sauce / hickory almonds
parmesan cheese / fried sage*

Dessert

Salted Caramel Crème Brulee

baked vanilla custard / warm salted caramel sauce / candied orange

Lemon Raspberry Cheesecake

lemon swirl cheesecake / raspberry coulis / minted raspberries

Kahlua Truffle Torte

chocolate sponge cake / whipped Kahlua truffle filling / chocolate ganache

Blueberry Ripple Ice Cream

fruit tea infused blueberry sorbet / vanilla ice cream / lemon lavender shortbread
cookie / fresh fruit