

NEW YEARS EVE PRIX-FIXE MENU

4 COURSES FOR \$70

STARTER

LOBSTER BISQUE

nova scotia lobster, sherry cream, wild rice fritter

POTATO & LEEK SOUP

russet potato, caramelized leeks, foie gras mousse, crostini, truffle broth

CAESAR SALAD

artisan romaine, puff pastry croutons, roasted tomato, parmesan, crisp bacon

WEDGE SALAD

iceberg, gorgonzola, bacon, tomato, buttermilk dressing

APPETIZER

MEDITERRANEAN BEEF CARPACCIO

tenderloin, kalamata olives, oregano, lemon dressing, feta cheese

CHILI GARLIC SAUTÉED SHRIMP

jumbo garlic shrimp, szechuan chili, singapore noodles

FRENCH ONION RISOTTO

caramelized onion, gruyere cheese, fresh thyme, crouton

ENTREE

TCG SURF & TURF

7oz tenderloin, atlantic lobster tail, horseradish mash, béarnaise

BRAISED LAMB RAGOUT

pearl onions, butter pappardelle, shaved parmesan

CORNISH HEN

pear & leek filling, boulangerie potato, winter vegetables

GRILLED SWORDFISH

spiced mango chutney, vegetable pavé, wild rice pilaf

MOROCCAN SPICED TAGINE

preserve lemon cous cous, chick peas, tomato, roasted root vegetables

DESSERT

DESSERT FLIGHT

raspberry white chocolate velvet cake, passion fruit bavarian cake, french macaroon

RESERVATIONS HIGHLY RECOMMENDED