

# Happy New Year

## Amuse Bouche

**Maple Cured Foie Gras Profiterole**

## First Course

**Albacore Tuna Pastrami**

apple & butternut squash kimchi | fried potato

## Second Course

**Pear & Poplar Bluff Parsnip Soup**

seared scallop | almond & olive tapenade

## Third Course

**Black Truffle & Polenta Agnolotti**

hazelnut gremolata | Alberta honey

## Entrée

**Roasted Ribeye Cap**

seared cauliflower | vanilla & cauliflower purée  
crispy Brussels sprout leaves | crispy confit potato

## OR

**Seared Citrus Cured Fogo Island Cod**

crispy kale | beluga lentil cassoulet  
charred citrus | sauce vièrge

## Dessert

**Earl Grey Chocolate Cake**

chocolate cremeux | dark chocolate fudge cake  
earl grey ganache | lavender ice cream

*\$75 per person*

*\*To compliment your dining experience, we have put together an optional wine pairing for you to enjoy - \$50\**