

# NEW YEAR'S EVE PRIX FIXE

80.00

## STARTER

CHOICE OF

### CHILLED BAVARIAN SHRIMP

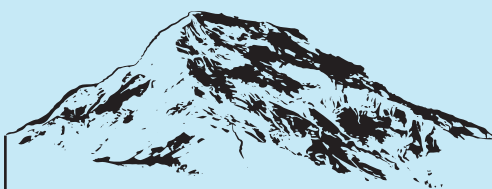
Jumbo tiger shrimp over a medley of pickled and shaved; cucumber, carrots and fennel with a spiced tomato puree.

### BEET SALAD

Pink, yellow, and purple beets with mixed greens, goat cheese, roasted pecans and truffle honey.

### CAESAR SALAD

Romaine lettuce, double smoked bacon, garlic croutons, house-made creamy garlic dressing.



## ENTRÉE

CHOICE OF



### PRIME RIB DINNER\*

Prime rib, mashed potatoes, candied carrots in a Yorkshire pudding and topped with house-made demi-glace.

### SEARED SCALLOP RISOTTO

Pan seared scallops over a bed of beet infused risotto with blistered cherry tomatoes, Grana Padano cheese and citrus panko gremolata.

### SMOKED TOMAHAWK PORK CHOP

In house smoked 12oz chop with a Collingwood Whisky spiced apple mostarda, potato tartiflette, sauerkraut and spicy Brussel sprouts.

### MOUNTAIN SPÄTZLE

Chicken, Shrimp or Scallops

House-made spätzle sautéed in brown butter and garlic white wine with cherry tomatoes, Grana Pandano cheese, shallots and winter herbs.



### VEGAN CHOCOLATE CAKE

Chocolate cake topped with tart cherry coulis and strawberries.

## APRÈS

CHOICE OF



### PHYLLO WRAPPED CHEESECAKE

New York style cheesecake baked in a phyllo pastry topped with warm Collingwood Whisky caramel sauce, caramelized local apples and house-made granola.