GREYSTONES

NEW YEAR'S EVE SAMPLE MENU

FOR THE TABLE

Bread & Olives: Butter & house made hummus.

FIRST COURSE

CHOOSE ONE

Truffle & Leek Velouté: Pancetta breadcrumb, shaved winter black truffle.

Foie Gras Guinea Hen Terrine: Wild mushrooms, house made preserves, small salad leaves, vincotto.

Oysters & Caviar: West Cape PEI oysters on the half shell, Malossol Caviar, cucumber & chive creme fraiche.

Carpaccio: Thinly sliced raw beef, fennel, endives, parsley, fine olive oil, lemon, Maldon salt, shaved Parmesan, winter truffle.

Lobster and Fogo Island Shrimp Salad: Lemon mayonnaise, cucumber, potato crisps, lobster reduction.

Torched Hamachi: Passionfruit yuzu vinaigrette, miso aioli, coriander, lotus root chips.

SECOND COURSE

CHOOSE ONE

Filet Mignon: Grilled Canadian Prime beef tenderloin, pomme purée, French green beans, wild mushrooms, red wine jus.

Venison 'Rossini': Pan seared venison loin & fresh foie gras, confit sunchokes, charred endives, potato pavé, apple mostarda.

Quebec Chicken: Wild mushroom stuffed breast, brown butter squash puree, caramelized small onions, brussels sprouts, hazelnut salmis jus.

Beef Short Ribs: 24-hour red wine braised, smoked root vegetables, gremolata.

Atlantic Halibut: Chorizo crusted, salsify, leeks, spinach, white wine smoked mussel saffron fumet.

Rack of Lamb: Vadouvan parsnip purée, roasted cauliflower, cherry tomatoes, walnut salsa verde.

Parisienne Style Gnocchi: Brussels sprouts, sautéed seasonal mushrooms, winter black truffle, parsnip thyme cream, hazelnut crumb.

DESSERT

CHOOSE ONE

Coconut Cream Pie: White chocolate shavings, dark chocolate sauce.

Vanilla Crème Brûlée: Almond tuile.

Chocolate Cream Puff: Chocolate cremeux, passionfruit curd, toasted coconut.

Brown Butter Semifreddo: Caramelized banana, brownie, miso butterscotch, hazelnuts.

Sticky Toffee Pudding: Vanilla icecream, pecans.

Cheese Plate: House made preserves and crackers.

$145 per person (plus applicable taxes & gratuity).