



## RESTAURANT

### NEW YEAR'S EVE MENU 2018

#### amuse-bouche

wild mushroom and heritage cheddar soup

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#### the beginning

shellfish 4x: roasted garlic jumbo prawn, seared scallop, lobster roll, crab cake

or

LIV house brussel sprout caesar salad

or

grilled naan bread, roasted garlic purée, confit duck, merlot soaked red onion, maple smoked comfort cream, candied walnuts, Saskatoon berry drizzle

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#### ice wine sorbet

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#### the middle

roasted beef tenderloin stuffed with lobster, roasted red peppers and spinach, topped with bernaise sauce and served with roasted garlic rustic mashed potatoes

or

pan seared Ahi tuna with pink peppercorn beurre blanc, jumbo prawn skewer and ponzu basmati rice

or

espresso crusted Ontario rack of lamb with dark chocolate demi-glace and vanilla bean sweet potato mashed

or

cider brined chicken suprême with marsala cream sauce and smoked apple wild rice

or

vegan mushroom moussaka; layers of zucchini, eggplant, lentils, wild mushrooms, peppers, onion, Daiya vegan cheese and marinara sauce

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#### the end

chocolate fondue for two with handmade marshmallow, lemon shortbread cookies and fresh berries

or

white chocolate and strawberry crème brûlée with tuile cookie

or

butterscotch bacon cheesecake

\$98 per person, plus taxes and gratuities