



RESTAURANT

NEW YEAR'S EVE MENU 2018

amuse-bouche

wild mushroom and heritage cheddar soup

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

ice wine sorbet

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

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



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Winter vegetable and barley soup

or

Baby greens and citrus salad

fennel, carrot, orange and grapefruit with toasted almonds, apple cider and blood orange vinaigrette

Shrimp fettuccine

grilled shrimp, herbed roasted cherry tomato, crisp pancetta, wilted arugula, roasted garlic, olive oil, asiago

or

Chicken suprême

pan roasted chicken suprême with pumpkin and sweet potato mashed, vegetables, local maple and whiskey cream

or

Salmon fillet

grilled salmon fillet with White Oaks honey and dijon pecan crust, served with vegetables and buttery fingerling potatoes

or

NY steak

grilled 12oz NY steak served with vegetables, horseradish mashed potatoes and lobster hollandaise sauce

Chocolate Armageddon

or

Niagara cherry cheesecake

or

Local maple and caramel crème brûlée

\$75 PER PERSON PLUS TAXES AND GRATUITIES