the lobby
RESTAURANT

New Years Eve Dinner

$89 PER PERSON
+ WINE PAIRINGS
Dec 31 · From 5pm

starter
CHOOSE ONE

CAULIFLOWER & TRUFFLE VELOUTÉ
roast cauliflower, truffle oil, micro greens

SEARED SESAME CRUSTED AHI TUNA
grilled pineapple, bell pepper, avocado, greens, crispy onions, spicy ginger dressing

SALMON BALLOTINE
herb crusted wild sockeye, pickled baby vegetables, balsamic & la panza extra virgin olive oil

BEET SALAD
pickled & roasted beet, mandarin, arugula, candied pistachio, red onion, okanagan goat cheese, citrus mint vinaigrette

6oz Mission Hill | Chardonnay | BC, VQA +13
6oz See Ya Later Ranch | Pinot Noir | BC, VQA +15
5oz Il Mionetto | Prosecco | IT +14

intermezzo

lemon sorbet with belvedere vodka, lavender soda, flower petals

entrée
CHOOSE ONE

HERB CRUSTED LAMB RACK
rosemary thyme crusted lamb, duchess potato, market vegetables, shiraz demi-glaze

FILET OSCAR
6oz grass fed alberta beef, PEI lobster, bearnaise, yukon gold fondant potatoes, market vegetables, merlot demi-glaze

ARCTIC CHAR & PRAWN
butter poached char, dill baby potatoes, swiss chard, champagne beurre blanc

BUTTERNUT SQUASH GNOCCHI
braised swiss chard, toasted pine nuts, oyster mushrooms, sage butter cream sauce

6oz Tom Gore | Cabernet Sauvignon | CA +15
6oz Kim Crawford | Sauvignon Blanc +16
6oz Quails Gate | Merlot | BC, VQA +19

dessert
CHOOSE ONE

RED VELVET CHOCOLATE PATE
cream cheese mousse, chocolate sauce, chocolate cookie, dehydrated raspberries, berries, micros

2oz Mission Hill | Reserve Riesling Ice Wine | BC, VQA +17
2ozTaylor Fladgate | 10yr Tawny Port | PT +16