

Cedar Room New Year's menu \$150.00/person

1st course (Amuse bouche)

Goat cheese panna cotta

Beetroot reduction, candied nuts

2nd course

Tuna sashimi & Salmon candy

Lemon pearl, micro salad, wasabi aioli, sweet soya glaze

3rd course

Bison Carpaccio

Pickle oyster mushroom, fried crispy wild rice, mustard seed and brioche

4th course

East coast Lobster bisque Pot Pie

Shaved truffle, lobster and puff pastry

5th course

Granite

Blackcurrant and Prosecco

6th course (Entrée)

Snake River Wagyu Beef Filet & Short ribs

Potato croquettes & Oka cheese, chanterelle mushroom, Brussels sprouts, baby carrot

Roasted Bone Marrow & Bordelaise Jus

OR

Miso glazed Sable Fish

Baby bok Choy & vegetables, Soba noodle, Lemon Grass Asian broth

Grande Finale

Chocolate Textures

Saint Domingue Financier, zephyr dust, chocolate gelee, mango Bavarian, chinook honeycomb