



gezellig

# NEW YEAR'S EVE 2014

We are excited to announce that we are now taking reservations for our very special New Year's Eve celebration

We will be offering 3 and 4 course menus designed by our Executive Chef, Michael Moffatt with optional wine pairings available selected by our Sommelier, Evan Keaschuk

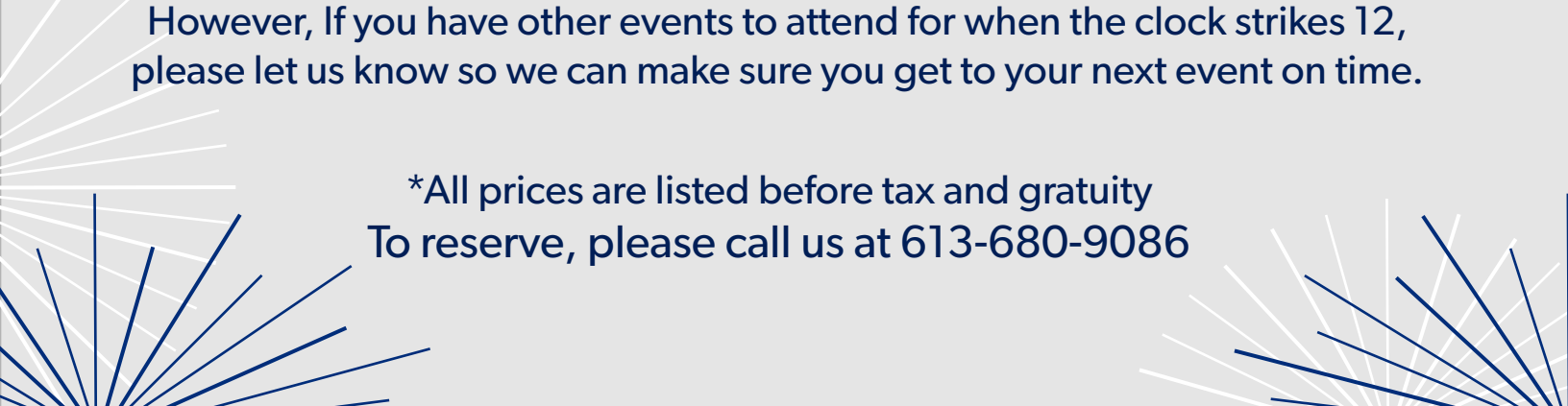
For earlier seatings from 5:30 - 7:00 p.m., we will be offering a 3 Course Menu for \$65.00\* per person with an optional wine pairing for \$35.00\* per person

For seatings from 8 - 10:00 p.m., we will be offering a 4 Course Menu for \$85.00\* per person with an optional wine pairing for \$45.00\*

To ring in the New Year with us, we suggest a later reservation time (8:00 pm or later).

However, If you have other events to attend for when the clock strikes 12, please let us know so we can make sure you get to your next event on time.

\*All prices are listed before tax and gratuity  
To reserve, please call us at 613-680-9086



# New Year's Eve 2014

## 3 Course Menu

*\$65 per person, plus tax and gratuity*

*Optional wine pairing available for \$35 per person, plus tax and gratuity*

### ~ First ~

butter poached **lobster**, celery root velouté, almond and garlic aillade, pickled young celery,  
fresh celery leaves, smoked paprika, Amarillo oil

*or*

mild **greens**, earl grey poached pear, lemon curd, brown butter and thyme "vinaigrette", roasted sunflower seed, curly beet

*or*

juniper and thyme cured **trout**, crispy trout skin, buttered leek, smoky corn soup, pickled jalapeño, mustard greens

*or*

caraway roasted **heirloom carrots**, whole roasted shallot, beetroot yogurt, crispy olive shards, wild rice,  
trois prince goat cheese

*or*

angus **tartare**, pickles, house mustard, egg yolk

### ~ Second ~

farro **risotto** with seared scallop, shiitake mushroom, pickled cipollini, squash and pecan brown butter

*or*

chicken fried **lingcod**, bacon, cranberry collard greens, roasted cauliflower, creamy old bay polenta

*or*

lightly smoked **tofu**, melted onion purée, brussels sprout kimchi, grilled scallion, cashews,  
soy and Sriracha gastrique, mushroom wanton

*or*

pan seared **duck breast**, baby gnocchi, carrot and clove puree, snap peas, oyster and cinnamon cap mushrooms,  
juniper jus

*or*

grilled 6oz angus **strip loin**, crispy short rib croquette, grainy dijon spaetzle, mushrooms and preserved  
lemon, pickled swiss chard, red wine and sage reduction

### ~ Sweet ~

sticky **apple pudding**, cinnamon, warm toffee sauce, whipped cream cheese, candied nuts

*or*

chocolate **brownie**, espresso diplomat cream, blackberry coulis, rocher gelato

*or*

fruit loop **crème brûlé**, fruit loop flavored jam

*or*

pure **gelato**, assorted flavors

*or*

selection of **artisanal cheeses**

New Year's Eve 2014  
4 Course Menu

*\$85 per person, plus tax and gratuity*  
*Optional wine pairing available for \$45 per person, plus tax and gratuity*

~ First ~

butter poached **lobster**, celery root velouté, almond and garlic aillade, pickled young celery,  
fresh celery leaves, smoked paprika, Amarillo oil

or

mild **greens**, earl grey poached pear, lemon curd, brown butter and thyme "vinaigrette", roasted sunflower seed, curly beet

or

caraway roasted **heirloom carrots**, whole roasted shallot, beetroot yogurt, crispy olive shards, wild rice,  
trois prince goat cheese

~ Second ~

juniper and thyme cured **trout**, crispy trout skin, buttered leek, smoky corn soup, pickled jalapeño, mustard greens

or

crispy **pork belly**, bourbon parsnip purée, seared apple, endive and radish salad

or

angus **tartare**, pickles, house mustard, egg yolk

~ Third ~

farro **risotto** with seared scallop, shiitake mushroom, pickled cipollini, squash and pecan brown butter

or

chicken fried **lingcod**, bacon, cranberry collard greens, roasted cauliflower, creamy old bay polenta

or

lightly smoked **tofu**, melted onion puree, brussels sprout kimchi, grilled scallion, cashews,  
soy and Sriracha gastrique, mushroom wonton

or

pan seared **duck breast**, baby gnocchi, carrot and clove puree, snap peas, oyster and cinnamon cap mushrooms,  
juniper jus

or

grilled 6oz angus **strip loin**, crispy short rib croquette, grainy dijon spaetzle, mushrooms and preserved  
lemon, pickled swiss chard, red wine and sage reduction

~ Sweet ~

sticky **apple pudding**, cinnamon, warm toffee sauce, whipped cream cheese, candied nuts

or

chocolate **brownie**, espresso diplomat cream, blackberry coulis, rocher gelato

or

fruit loop **crème brûlé**, fruit loop flavored jam

or

pure **gelato**, assorted flavors

or

selection of **artisanal cheeses**