

THE WEST HILL WINE BAR PRESENTS

NEW YEARS EVE GALA DINNER
December 31ST, JANUARY 2ND & January 3rd
4 COURSE MENU \$80.00 PER PERSON
2 SEATINGS
5PM-8PM OR 830PM-1130PM

(CASH ONLY)

First Course

Seafood Chowder

Chef's Famous Creamy Seafood Chowder w/ Surf Clams, Mussels, Shrimp, Scallops, Lobster & Sustainable Fish
W/Celery Root, Leeks, Russet Potato, Tarragon & Fine Herbs

Cucumbered Greens

Cucumber Wrapped Mixed Greens w/ Frisse, Heirloom Tomatoes, Candied Walnuts, Dried Cranberries
Purple Grapes & Edible Flower Confetti in an Orange Blossom Rosewater Vinaigrette

Alaskan King Crab & Salt Cod

Sweet Alaskan King Crab & Salted Cod Cake

Served w/ a Classical Sauce Grebiche & Micro Sprout Salad Topped in a Empire Apple & Truffle Vinaigrette

Winter Melon & Proscuitto

Macerated in Hendricks Gin, Sweet Winter Melon w/ Cured Italian Proscuitto

Served w/ Artisanal Warm Olives & Charred Rosemary

Second Course

Palate Cleanser

House Spun Raspberry, Merlot & Cassis Sorbet

Third Course

Roasted Patagonian Tooth Fish

Chef's Famous Sustainably Harvested Chilean Sea Bass w/ Roasted Fingerling Potatoes, Heirloom Carrots
Baby Fennel, Parsley Root & Other winter Vegetables w/ a Charred Shallot Demi

Oven Roasted Ontario Lamb

Annatto Paste & White Balsamic Lavender Reduction Glazed Ontario Rack of Lamb
Parmesan, Smoked Blue Cheese, Black Truffle & Fine Herb Crusted Pomme Neuf

Served w/ Oven Roasted Heirloom Baby Vegetables & a Gooseberry Gastrique

Confite of Quebec Duck

Slowly Confite Leg of Quebec Duck w/ a Sauté of Wild B.C Mushrooms

Served w/ Baby Haricot Vert, Roasted Parsley Root & Oven Roasted Peruvian Blue Potato

Compote of Drunken Sour Cherries & Elderberry Glaze

Fourth Course

Exotic Fruit & Toblerone Fondue

A Selection of Wild Berries, Exotic Fruits & Sweet Melons w/ Honey, Hazel Nut & Dark Chocolate Fondue

Coconut Crème Brule

House Made Fresh coconut Crème Brule Served w/ Lemon Madeleine

De Constructed Lemon Parfait

Crisp Empire Apple Meringue Discs w/ a Tangy Meyer Lemon Curd & Salted Peanut Brittle

Thank you all for your support and patronage making this our 3rd Successful New Years Eve Gala Dinner Event
Such a joyous and Successful Event

All the Best to You & Yours for this New Year & all the New Years to Come

Menu Prepared for your Gastronomic Delight by:
Executive Chef: Christopher A Kanka
& The West Hill Wine Bar Team