

Garlic's of London

New Year's Eve Dinner Menu

Starters & Appetizers

PARMESAN GARLIC FRITES \$7

Fresh cut Ontario Yukon gold frites, minced garlic, parmesan, fresh chives, with smoked garlic aioli

BRIE & GARLIC TOAST \$10

Creamy roasted garlic and brie spread, baked on baguette with pear chutney garnish

BEEF CARPACCIO \$11

Thinly sliced sushi grade beef, horseradish cream, parmesan chip, capers, fresh lemon and parmesan

ROASTED GARLIC BULB & LOCAL CHEESE \$14

Whole roasted garlic, fresh goat cheese, buffalo mozzarella, fig jam, fried rosemary, olive oil, baked crostinis

BRAISED BEEF SHORT RIB \$14

Pan seared, red wine braised boneless short rib, cauliflower purée, pickled red cabbage, red wine marsala gastrique

P.E.I. MUSSELS \$15

Steamed in smoked tomato chipotle broth, fresh parmesan and herbs

GARLIC'S ARTISAN BOARD \$17

House cured salmon, Renecker Farms' elk salami, roof top honey garlic sausage, merlot asiago cheese, garlic mustard, house pickling, baked crostinis

Soup & Salad

Add full size chicken breast to your salad for \$8

GARLIC BISQUE \$7

Slow roasted garlic, caramelized onions, cream, thyme, truffle oil garnish

GARLIC'S CAESAR SALAD \$10

Romaine hearts, roasted garlic dressing, double smoked bacon, parmesan, house bread croutons, lemon

LOCAL BEET SALAD \$13

Mixed baby beets, overnight tomato, toasted walnut, crumbled goat cheese, local greens, house balsamic dressing, fresh parmesan

PAN SEARED SALMON SALAD \$17

4oz Atlantic salmon, organic quinoa, Shepherd's feta, dried cranberries, toasted pine nuts, truffle oil, farmers greens'

Pasta

Pasta made in-house (with exception of rice noodles and cavatappi)

SMOKED GARLIC FETTUCCINE \$20

House smoked garlic, fresh pasta, chili oil, local red bell pepper, local sweet corn, baby arugula, chicken breast, parmesan reggiano

GORGONZOLA & RICOTTA GNOCCHI \$20

Nonna's recipe ricotta gnocchi cooked in a rich gorgonzola cream sauce, finished with fresh parmesan, olive oil and baby arugula

CAST IRON SKILLET MAC & CHEESE \$18

Cavatappi pasta, creamy gruyere and cheddar cheese sauce, crispy parmesan, garlic bread crumb, roasted mushroom infused olive oil (add East coast lobster meat \$9)

LOBSTER PASTA \$26

House made fettuccine, double smoked bacon, Nova Scotia lobster meat, arugula, garlic, white wine, finished with cream

split salad or main \$2.00/ smoked garlic aioli \$1 /extra parmesan cheese \$1

Dinner Mains

ICELANDIC COD & P.E.I. MUSSELS \$29

Pan seared cold water cod, East coast mussels cooked in lightly spiced smoked tomato broth, fingerling potato and double smoked bacon

ICY WATERS ARCTIC CHAR \$27

Pan seared Canadian char, cauliflower cream, roasted fingerlings, root vegetable medley

BACON WRAPPED CHICKEN BREAST \$26

Cast iron roasted chicken, creamy butternut squash risotto, oven roasted tomato, natural stock reduction

MUSCOVY DUCK BREAST \$28

Cast iron rendered Everspring Farms' duck breast, goat cheese potato purée, rooftop honey glazed beets, green beans, cranberry cherry walnut chutney

8oz 'AAA' BEEF TENDERLOIN \$38

Horseradish crusted 8oz beef filet, cauliflower purée, potato gratin, wild mushroom sauté, red wine marsala gastrique

BRAISED LAMB SHANK \$32

Slow braised Ontario lamb, Dijon and herb whipped potatoes, French beans, roasted root vegetables, stock reduction and gremolata

New Year's Eve Features

Starters

SUNCHOKES BISQUE \$8

Slow roasted Jerusalem artichoke, candied bacon, white truffle oil

CRISPY BUTTERNUT SQUASH ARRANCINI \$13

Creamy risotto and squash centered with smoked garlic aioli, sundried tomato and artichoke tapenade

COQUILLES ST. JACQUES \$18

Pan roasted East Coast Scallops, Italian pancetta and cremini mushrooms in creamy white wine garlic sauce with garlic bread crumb

Mains

SLOW ROASTED DUCK LEG CONFIT \$30

Everspring Farms organic duck leg with crisped skin, traditional German speatzle, sweet and sour purple cabbage, roasted root vegetables, tomato onion relish

SURF & TURF \$40

Marinated 6oz grilled flatiron steak, Nova Scotia lobster tail, garlic butter, sautéed asparagus, chevre and horseradish whipped Yukon potato purée

To finish

CHEESE BOARD

Artisan cheese selection, house olives, fig chutney /market price

QUEEN OF TARTS \$13

Apple blossom, apple jellies, apple chip with crème Anglaise

SUGAR DUSTED BEIGNETS \$10

Warm mini doughnuts with mascarpone whip and coffee caramel

See our dessert list for further decadent options.