

# NEW YEAR'S EVE

## TUESDAY DECEMBER 31<sup>ST</sup>, 2024

3-Course plated dinner, seating times from 5pm - 9pm.  
Reservations are required 613-393-2090.

### AMUSE BOUCHE

#### Tuna Tataki (GF, DF, NF)

sesame crusted tuna, maple ponzu glaze, charred pineapples

#### Mushroom Crostini (NF, V)

wild mushroom mousse, whipped mascarpone, truffle essence, crispy shiitake mushroom, buttered puff pastry

### APPETIZERS

#### Seafood Bisque (NF)

East Coast lobster broth, Argentine red shrimp, P.E.I. mussels, brandy chive cream

#### Glazed Pear Salad (GF, V)

spiced glazed pears, heritage mixed greens, sherry vinaigrette, toasted almonds, chèvre, balsamic reduction

#### Duck Croquettes (NF)

confit King Cole duck legs, aged white cheddar, Grana Padano, parsnip and apple purée

### ENTREES

#### Roast Prime Rib of Beef (NF)

8oz AAA prime rib, juniper berry demi-glace, Yukon gold mashed, Chef's seasonal vegetables, yorkshire pudding

#### Pacific Black Cod (GF, NF)

pan seared cod, fennel velouté, braised Belgian endives, thousand layer pavé

#### King Oyster Mushrooms (GF, DF, V)

grilled king oyster mushrooms, red Thai curry, creamy coconut polenta,  
roasted cashews, charred cauliflower, brussel sprouts

### DESSERT

#### Sticky Toffee Pudding (NF)

banana & date cake, rich toffee sauce, vanilla bean gelato

#### Crème Brûlée (GF, NF)

lavender scented vanilla bean custard, burnt turbinado sugar crust, fresh berries

\$80 per adult

\$40 per child (ages 12 and under)

Above prices do not include tax and gratuity. Tubbs Clubb does not apply.

(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free