

# New Year's Eve

## Rainbow Room Menu

### Amuse Bouche

Baked oyster, artichoke, roasted pepper, and Romano cheese gratin

### Appetizer

#### Lobster Bisque

Vanilla Chantilly, Chive Oil

#### Pea Shoot and Frisse Salad

Toasted pumpkinseed and buttermilk dressing

#### Forest Mushroom Tart

Ontario goat cheese, arugula oil, cured grape tomato

#### Pear and Prosciutto

Pingue's prosciutto, maple roasted bosc pear, 12 year old balsamic

### Entrées

#### Elora Gorge Game Hen

Roasted garlic bread gnocchi, marinated artichoke hearts, heirloom tomato jam, Pingue's olive oil jus

#### 1 1/2 lbs. Whole PEI Lobster

Fondant potato, preserved Niagara peach lime butter sauce

#### Saffron Smoked Black Cod

Green olive tapenade, pressed fingerling potato, warm carrot jus

#### Wellington County Beef Tenderloin

Hot mustard mashed potato, charred onion jam, marsala jus

#### Sweet Potato Cannelloni

Upper Canada ricotta, garlic fried spinach, caramelized cauliflower and black lentil sauté

### Dessert

Chocolate Truffle Tart with Blackberry Sorbet

Espresso Panna Cotta with Macerated Strawberries and Chantilly

3 Course \$75 ++