

NEW YEAR'S EVE IN QUEST

TABLE D'HÔTE MENU

MONDAY, DECEMBER 31ST, 2018

5PM-10PM

\$50++ PER GUEST

(SUBJECT TO APPLICABLE TAXES & GRATUITIES)

Charcuterie for Two

Cured Meats, Local Sausage, Local Artisan Cheese
Marinated Olives, Grilled Baguette

STARTER

Kale & Chard Salad with Baby Spinach

Roasted Red & Golden Beets, Fresh Blueberries
Avocado, Spiced Pecans, Citrus Ginger Vinaigrette

- OR -

Seafood Chowder

Salmon, White Fish, Smoked Trout, Mussels & Shrimp
Baby New Potatoes, Asparagus, Carrots & Local Corn

ENTRÉE

Red Wine Braised Beef Short Rib

Gratin Potato Dauphinoise, Grilled Asparagus
Cipollini Onion, Fire Kissed Heirloom Tomato, 48 Hour Veal Jus

- OR -

Seafood Trio

Rare Seared Yellow Fin Tuna, Pan Seared Garlic Shrimp
Butter Poached Lobster, Butternut Squash Risotto
Maple Butter Buerre Blanc, Crispy Fried Sage Leaves

- OR -

Poached Mushroom Ravioli

Grilled Asparagus, Baby Spinach, Fire Kissed Heirloom Tomatoes
Shaved Grana Padano Petals, Saffron Truffle Garlic Cream

DESSERT

Orange White Chocolate Crème Brûlée

Gingerbread Biscuit, Fresh Berries

- OR -

Baked Warm Apple Blossom

Vanilla Bean Ice Cream, Raspberry Sauce

- OR -

House-made Tiramisu

Cocoa Dusted, Chocolate Spire, Biscotti

RESERVATIONS

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