

Loondocks
New Year's Eve
seven course tasting menu

Amuse Bouche

smoked bison, prosciutto, horseradish

Winter Squash Bisque

maple, cream, warm winter spices

Fattoush Salad

whipped feta, sweet peppers, arugula, lemon aoili, brioche crostini

Lobster Tortellini

lavender cream, sweet chili oil

Intermezzo

champagne melon sorbet

Entree

Choice of:

Lamb Wellington

confit lamb, heirloom carrots, port wine demi-glace

~or~

Wild B.C. Snapper

over a bed of chorizo gnocchi

Dessert

B52 cheesecake with strawberry 'caviar'

\$135 per person

wine pairings available | dietary restrictions can be accommodated

