

EST.  1889

THE ALGONQUIN
RESORT

ST. ANDREWS BY-THE-SEA

2022

NEW YEARS EVE TABLE D'HÔTE MENU

• BRAXTON'S RESTAURANT •

\$75 PER PERSON

WARM GARLIC BAGUETTE

algonquin honey butter | aged balsamic & extra virgin olive oil

APPETIZERS

SEAFOOD CHOWDER

mussels | scallop | clams | lobster | shrimp | chive oil | bacon cheddar scone

or

BEET & GOATS CHEESE SALAD

arugula | maple balsamic dressing | beets three ways | candied walnuts

ENTREES

SLOW ROASTED PRIME RIB OF BEEF

Atlantic beef | truffle scented mashed potato | roasted maple carrots | mushroom jus
| Yorkshire pudding

or

BUTTERNUT SQUASH RAVIOLI

rose | artichokes | kale | pumpkin seeds | pesto drizzle | grana padano

DESSERT

MAPLE PECAN TART

salted caramel brittle | maple cream

or

DARK CHOCOLATE PEPPERMINT CHEESECAKE

chantilly cream | raspberry coulis

• SEATING'S AVAILABLE FROM 5-10PM •

184 ADOLPHUS ST, ST ANDREWS BY THE SEA, NB E5B 1T7

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