

NEW YEARS EVE GALA DINNER

First

SCALLOP & CAVIAR

BAY OF FUNDY SCALLOP | ACADIAN STURGEON
CAVIAR | POTATO PANCAKE | CHAMPAGNE BUTTER

BENJAMIN BRIDGE BRUT - GASPRAU VALLEY, NOVA SCOTIA

Second

BEETS

TORCHED GOAT CHEESE | MAPLE & BALSAMIC
VINAIGRETTE | ENDIVE | ORANGE OIL | WALNUTS

SEASIDE SYRAH - CALIFORNIA, USA

Third

FOIE GRAS & CHICKEN LIVER PARFAIT

HOUSE MADE BRIOCHE | NOVA 7 GEL | BLUEBERRY COMPOTE |
SMOKED SEA SALT

DR. LOOSEN RIESLING - MOREL, GERMANY

Fourth

SURF & TURF

BLUE DOT BEEF TENDERLOIN | LOBSTER TAIL |
LOBSTER BUTTER | BROWN BUTTER MASHED |
ROASTED BRUSSEL SPROUTS | CONFIT TOMATO

LA CREMA SONOMA COAT PINOT NOIR - CALIFORNIA, USA

Fifth

2022 CHOCOLATE LAYERED CAKE

21' TO 22' LAYERS | 24 KARAT GOLD FLAKES |
CHOCOLATE SPONGE | DULCE DE LECHE

NEDERBURG NOBLE LATE HARVEST | PAARL, SOUTH AFRICA

2022

SEATING'S AVAILABLE FROM 5-9PM
\$125 PER PERSON

184 Adolphus Street, St Andrews by the sea, NB E5B 1T7
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