



NEW YEAR'S EVE DINNER

DECEMBER 31ST 2019

FRESH BAKED ASSORTED ROLLS

CHEF SHUCKED OYSTERS WITH BLUEBERRY MIGNONETTE
COLD WATER POACHED SHRIMP WITH COCKTAIL SAUCE

CHEF'S MIX GREENS, RED ONION VINAIGRETTE
ROASTED VEGETABLE & COUS COUS SALAD
GREEN BEAN WITH PICKLED ONIONS, TOASTED ALMOND DRESSING

ALGONQUIN HOUSE SMOKED & CURED SALMON TRIO WITH TRADITIONAL GARNISHES
SELECTION OF LOCAL CURED MEATS AND IN-HOUSE PICKLES
IMPORTED & DOMESTIC CHEESE SELECTION WITH BREADS & CRACKERS

HERBED CONFIT FINGERLING POTATO
ROASTED WINTER ROOT VEGETABLES

SWEET & SOUR OVEN ROASTED CHICKEN
CEDAR PLANKED ATLANTIC SALMON
3 CHEESE TORTELLINI & ARUGULA IN A ROSE SAUCE,

CHEF CARVED AAA CANADIAN BEEF TENDERLOIN

CHEFS SELECTION OF CAKES AND SWEETS

FRESHLY BREWED COFFEE OR TEA SELECTIONS

