



NEW YEARS EVE MENU

Wednesday, December 31, 2025 | 5 pm – 9 pm

AMUSE BOUCHE

Nantes Carrot Soup

caviar, whipped crème fraîche

FIRST COURSE

Main Lobster Bisque

lobster roll, kosho aioli, tarragon

SECOND COURSE

CHOICE OF

Smoked Escolar

grilled asparagus salad, pickled avocado, chili plum sauce

Salt Spring Mussels

grilled sourdough focaccia, escabèche
coconut green curry

ENTREE

CHOICE OF

Bone Marrow Crusted Filet Mignon Oscar

dungeness crab, potato pavé, asparagus, béarnaise

Crispy Skin Black Cod

grilled maitake, smoked salsify, dashi beurre fondu

House Made Truffle Pappardelle

charred vegetables, black truffle, madeira cream

DESSERT

Olive Oil Cake

lemon curd, espresso zabaglione

\$135 per Person, plus Tax and Gratuity