New Year's Eve Gala

Monday, December 31, 2012

CHAMPAGNE & OYSTER STATION

royal miyagi, kushi, kumamoto & chef's creek oysters
selection of mignonettes & jellies

LIVE SUSHI STATION

ahi, abacore, salmon, hamachi, sea urchin, smoked eel, prawns
wasabi, pickled ginger, soy sauce

CHILLED SEAFOOD STATION

poached king crab, snow crab & dungeness crab, yuzu marinated prawns, sweet chili scallops
selections of cocktail sauce, champagne mignonette, red wine mignonette,
marie rose sauce, pickled ginger aïoli, vodka gelée, Tabasco, lemon & lime

Salmon Display
carvery of wild king salmon
crème fraîche, capers, shaved red onions

Northern Divine Caviar
blini, toast points & traditional accompaniments

MARKET SALAD STATION

Mixed Green Salad
topped with fresh vegetables, nuts, seeds & dried fruit, Chef's selection of three dressings

Roasted Carrot Salad
house-dried raisins, ice wine vinaigrette

Roasted Pemberton Potato Salad
saffron aïoli, chorizo & apple

Celeriac & Toasted Walnut Salad
Farmhouse blue cheese dressing

Confit of Pheasant & Golden Beet Salad
arugula in vodka vinaigrette

Shrimp, Grapefruit, Avocado & Frisée Salad
champagne vinaigrette

Chilled Meats
venison tartar, house-made prosciutto, game terrine, country pâté, duck parfait, goose rillettes
traditional accompaniments including grainy mustard, dijon mustard & cornichons

CARVERY

Brioche & Black Truffle Crusted Venison Rack
Herb-Crusted AAA Striploin of Beef
sauce au poivre, roasted BC mushrooms,
pomme duchess, roasted Pemberton carrots & cipollini onions

Twenty-Four Hour Sous Vide Short Rib
sweet potato & thyme pavé, creamed salsify

Roasted Turbot
butter poached lobster, melted leeks, rosé champagne sauce

Roasted Duck A l'orange
confit of duck leg & roasted duck breast
blood orange & Grand Marnier sauce

Pumpkin Gnocchi
Salt Spring Island goat cheese, mushrooms, cipollini onions,
parsnip sauce, spiced pumpkin seeds

MARKET STYLE CHEESE STATION

Variety of International Cheeses
house-made bread, crackers & honeycomb, spiced & candied nuts, Okanagan fruit relishes

DECADENT DESSERT STATION

Petit Fours

Crêpe Station
flambéd with Grand Marnier & selected ice creams with berries

Spiced Dark Chocolate