

RING IN THE NEW YEAR

2 0 1 8

**Option
One**

5 Course Prix Fixe Menu
& Champagne Cocktail
\$85 per person

Reservations starting at 5:00pm

two hour seating

AMUSE

Deconstructed pork-wonton spoon with demi jelly & micro mirepoix

CHOICE OF APPETIZER

Lobster Bisque with lobster knuckles & chives

Norfolk Boston Bibb lettuce salad with chèvre, walnut, preserved tomato, kale greens & shallot parsley vinaigrette

COMMON COURSE

Smoked duck blini with bacon lardons, orange maple drizzle, crème fraiche, shaved fennel & mandarin orange

CHOICE OF ENTRÉE

Norwich Packer's bone-in beef tenderloin with mushroom truffle butter, demi-glaze, quinoa stuffed honey-nut squash & roasted red onion

Pickarel, Trout & Salmon Wellington with caper butter, tarragon cream, leek carpet & quinoa stuffed honey-nut squash

Mushroom Pappardelle with garlic cream, shaved Parmesan Reggiano

CHOICE OF DESSERT

Bananas Foster Crepe with whipped cream & hazelnut shavings

Chocolate Ganache smores with toasted marshmallow, pecan shortbread & raspberry

Lounge Countdown Party

Open at 9:00pm

Hors D'oeuvres Bar,

Music by Zach McCabe

& Dancing

Midnight Champagne Bar &

Fireworks

Party Favours

**Option
Two**

\$60 per person

All Night Long

COMBINE BOTH OPTIONS FOR
ONLY \$125 PER PERSON

- 519-583-0706 OR davids@dovercoast.ca -
- only a select amount of tickets available -
- all booking will be held with a credit card -