

NEW YEAR'S *Eve*

FONDUE EXPERIENCE

BREADS & SOUP

Jalapeño Cornbread Madeleines & Charcoal Brioche Crisp

champagne and pink peppercorn butter

Bison Carpaccio (GF/DF)

juniper-cured bison tenderloin, pickled Saskatoon berries, smoked salt flakes, shaved dark chocolate, micro herbs, and mustard aioli

Lobster Bisque

lobster meat, chive cream, paprika dust crisps, cognac foam

TRADITIONAL FONDUE

YOUR CHOICE OF:

Classic Fondue (V)

emmental & gruyere, white wine

OR

Black Truffle Fondue

shaved truffle, monterey jack, white wine, baguette, pretzel, baby potatoes, grapes, apples, baby carrots, cauliflower, cornichons

PALETTE CLEANSER

Champagne & Lime Sorbet (V/GF)

ENTRÉE

YOUR CHOICE OF:

Tenderloin Rossini

foie gras, warm horseradish pommes purée, port-braised shallot confit, roasted parsnips with pancetta crumble and thyme jus, scallion oil

OR

Seared Branzino

farro risotto, braised baby fennel with pernod, anchovy-lemon asparagus, roasted red pepper emulsion, herb pistou

OR

Grilled Butternut Squash (V)

charred broccolini, pomegranate gastrique, crispy sage, walnut farro, smoked almond cream

CHOCOLATE FONDUE

YOUR CHOICE OF:

Dark Chocolate OR **Milk Chocolate**

served with:

pumpkin spice cake, stollens, marshmallow, strawberries

Please enjoy a complimentary glass of sparkling.

(V) - VEGETARIAN (GF) - GLUTEN-FREE (DF) - DAIRY-FREE

149 PER PERSON