

New Year's Eve Menu

The Reservoir Lounge

Appetizer

Provimi Veal Carpaccio
with black truffle aioli, arugula,
lemon vinaigrette, shaved
aged Pecorino Romano

or

Roasted Winter Squash
Ontario beets, watercress, endive, aged
sherry vinaigrette, goat cheese, winter
pear + toasted pumpkin seed crumble

Main Course

12 oz USDA Prime New York Steak
served with succotash (Louisiana
style long bean fricassee),
roasted garlic mashed potatoes

or

Steamed Fresh Nova Scotia Whole Lobster
with spicy beurre-blanc, sautéed
green asparagus, roasted
garlic mashed potatoes

Dessert

Triple Chocolate Mousse Cake
with raspberry coulis + fresh fruit

or

Sicilian Raspberry Chocolate Taruffo
with Chantelle cream

\$220 / Per Seat
(includes taxes & gratuity on food, drinks not included)