

**New Year's Eve**  
1<sup>st</sup> Seating  
145 per person

Glass of Veuve Clicquot Champagne

**Celery Root Velouté**  
Tarragon Mushroom Tart

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**Beet-Cured Steelhead**  
Northern Divine Caviar  
Smoked Crème Fraîche

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**Spiced Pear Granite**  
Ginger Snap, Pop rocks

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**Canadian Angus Beef Tenderloin**  
Pommes Aligot, Winter Truffle  
Roasted Sun Choke, Madeira Jus

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**Mont Blanc**  
Chestnut Mousse, Meringue, Chantilly Cream



# New Year's Eve

2nd Seating

190 per person

Glass of Veuve Clicquot Champagne

**Celery Root Velouté**  
Tarragon Mushroom Tart  
Aged Balsamic

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**Cold Smoked Beet-Cured Steelhead**

Northern Divine Caviar  
Red Fife Wheat Blini

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**Seared Foie Gras**

Puffed "Oreo"  
Blood Orange Gel

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**Spiced Pear Granita**

Ginger Tuile, Pop Rocks

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**Haida Gwaii Sablefish**

Salt Spring Island Mussels  
N'duja Ragu, Crispy Kale

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**Heritage Angus Beef Tenderloin**

Pommes Aligot, Roasted Sun Chokes  
Black Truffle Demi-Glace

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**Mont Blanc**

Chestnut Mousse, Meringue, Chantilly Cream

**MARKET**

BY JEAN-GEORGES