

HAPPY NEW YEAR



1st COURSE

Salmon Pesto Tartare

Atlantic salmon mixed with basil pesto
plated with roasted pistachios, organic greens & green onion vinaigrette

or

Roasted Beet Salad

roasted red beets, goat's cheese, candied walnuts,
organic greens & apple ginger gastrique

2nd COURSE

Press Gang Signature Seafood Chowder

with halibut, salmon, mussels & cold-water shrimp

or

Grilled NS Lamb Chops

chops cut from the rack of Nova Scotia lamb, grilled & finished with blueberry mint coulis
plated with smashed red nugget potato, green beans & fire roasted red pepper rouille

Sorbet

tangerine champagne

MAIN COURSE

Grilled Beef Tenderloin

6oz tenderloin with seared foie gras, whipped potato, roasted carrot & turnip
red wine demi-glace & crispy fried onions

or

Atlantic Halibut

panko & herb crusted; oven roasted halibut with mushroom & thyme risotto
roasted cherry tomatoes & parsnip chips

DESSERT

"The Bombe"

Frangelico white chocolate mousse covered in dark chocolate
with a "sparkling" NYE surprise!

or

"Heavenly Lemon"

angel food cake, pucker up lemon curd & torched meringue
with fresh berries & fruit coulis

\$100/guest
+tax & gratuity

*Wishing all our valued guests a happy, healthy
& prosperous 2025!*