

GRILL & VINE

EST. 2012



**NEW YEAR'S EVE
4 COURSE MENU**

**\$139 PER ADULT
DECEMBER 31, 2016
5:00 PM - 10:00 PM**

..... AMUSE

SMOKED CURED ARCTIC CHAR

caviar, crème fraîche, celeriac-apple remoulade

..... SECOND COURSE

choice of one

CHILLED POACHED KING CRAB

fingerling potato, bitter greens, rouille, cioppino gel

30 DAY DRY AGED BEEF TARTARE

12 month Manchego, sweet peppers, sunchoke, aji amarillo

SHALLOT TARTE TATIN

gruyéré, maple, black pepper

..... THIRD COURSE

choice of one

ROASTED VENISON RACK

warm pear chutney, creamed semolina, crispy salsify

GRILLED 10 OZ DRY AGED STRIPLOIN

white cheddar pavé, heirloom carrots,
watercress, green peppercorn sauce

ATLANTIC LOBSTER TAGLIERINI

fennel, kalamata olive, sauce vierge

RICOTTA GNOCCHI

truffle, wild mushroom, roasted cipollini, cream

..... FOURTH COURSE

choice of one

SALTED CARAMEL CHOCOLATE BAR

torched marshmallow, raspberry emulsion

PASSION FRUIT BOMBE

white chocolate, Earl Grey anglaise