

New Years Eve MENU



SALADS

SERVED WITH ARTISANAL ROLLS & BUTTER
QUINOA SALAD- JULIENNE CARROTS, CUCUMBER, MIXED SWEET PEPPERS, CRUNCHY KALE TOSSED WITH A CITRUS MINT VINAIGRETTE (GF/V)

FESTIVE WINTER GREENS- ORGANIC MIXED GREENS, ENDIVES, RADICCHIO, PUMPKIN SEEDS SERVED WITH HOUSE-MADE ROASTED SWEET PEPPER VINAIGRETTE (GF/V)

GREEK SALAD- DICED CUCUMBER, TOMATOES, KALAMATA OLIVES, RED ONIONS, PEPPERS, AND FETA TOSSED IN OUR HOUSE OREGANO DRESSING (GF/V)

ENTRÉES

Roast Beef Tenderloin- Roasted with fine herbs served with a red wine au jus, horseradish and dijon mustard (DF)

Vegetarian Lasagna- Fresh pasta layered with grilled vegetables, spinach, ricotta cheese, homemade tomato basil sauce, mozzarella and topped with parmesano reggiano (V)

BC Wild Sockeye Salmon Fillet- Glazed with drawn butter, lemon zest and fresh dill with a house tartar sauce (GF)

SIDES

Roasted Seasonal Vegetables- oven roasted in extra virgin olive oil (GF/V)

Fraser Valley Roast Potatoes- with fresh rosemary and herbs (GF/V)

DESSERT

CHEF'S SELECTION OF SEASONAL HOLIDAY DESSERTS SEVERED WITH LOCALLY ROASTED COFFEE & STASH HERBAL TEAS