

New Year's Eve at Bacalao !



~ Appetizers ~

New Year in the Green

Creamy spinach soup with prosciutto and parmesan crisp \$16

Duck Confit Croquette

Flavourful and juicy confit on the inside, crispy on the outside,
With homemade local damson plum sauce and decadent duck fat aioli \$19

Beet Salad

Roasted beets, arugula, goat cheese, vanilla vinaigrette \$17

Moose Agnolotti

Tender braised moose in homemade pasta with wild mushrooms and pomodoro sauce \$18

~ Main Courses ~

Roasted Chicken Breast Suprême

Rutabaga gnocchi, pickled winter chanterelles, leeks, brown butter sauce. \$35

Striploin

Pan seared to your liking. With roasted root vegetables and brussels sprouts, black garlic BBQ sauce. \$36

Duo of Lamb

Roasted leg of local lamb with braised pulled shank, crisp polenta, cumin roasted cauliflower, radish. \$32

Salmon

Pan-seared salmon filet with beer- braised cabbage, mussels, potato purée, saffron beurre blanc. \$35

Vegstravagaza

Herbed quinoa with honey-braised eggplant, leeks and lemon confit fennel. \$27

~ Cocktail Features ~

~ Wine Pairings ~

~ Festive Desserts ~

RESERVATIONS

Early Seatings: 6:00 and 6:30 pm Late Seatings: 8:30 and 9:00 pm

Call 579-6565

Deposit of \$25 per person upon booking (which is applied to bill at cheque time).