

# 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



Order **A La Carte** or choose the

**Sparkly New Year:**

*4 Courses + glass of Prosecco: \$59*

(amuse bouche, choice of app, main, dessert)

~ **Optional Wine Pairings** ~ **Cocktail Features** ~ **Festive Desserts** ~

**Reservations start at 6pm.**

Call 579-6565

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