

BREAKWATER NEW YEARS EVE 2015

Eat well, live long, and enjoy your friends!

CHEFS TASTING MENU

Complimentary AMUSE BOUCHE: Chef's Choice

Starters (choice of)

Orange butternut squash

SOUP... with crème fraiche & maple smoked bacon

Tuscan baby greens

SALAD...with roasted baby beets, mandarin segments, toasted pecans, pumpkin seeds and shaved parmesan

Seared sea scallops

HONEY... glazed pork belly and nappa fennel slaw, seedling salad

Main Course (choice of)

Cornish Hen

Mushroom...herb risotto, sauteed baby vegetables, red pepper butter sauce

East Coast Lobster & Pacific Halibut

Caviar... in a shrimp broth with potato confit and steamed baby bok choy

Black Angus Beef Tenderloin, Truffle

Shrimp...topped with roasted pearl onions, button mushrooms and fresh black truffle on Boursin, lobster mashed potatoes, natural pan jus

Desserts (choice of)

CHOCOLATE & DECADENTE

MOUSSE... with peppermint chocolate fudge

ICE CREAM

whiskey caramel sauce

\$79.95/person plus tax and gratuity

Executive Chef: Carl MacNeil

Sous Chefs: Tim Power, Naomi Amaral & Aura Gamez

Dinner seating available between 6pm & 8pm ~ Reservations Required

For reservations call 905-891-6225 or email dining@watersideinn.ca

Tax and gratuities are in addition to above listed price

15 Stavebank Rd South, Port Credit 905-891-7770 www.watersideinn.ca

