

THE WATERSIDE INN

Breakwater Restaurant by Chef Adrian

New Year's Eve Menu

FIRST COURSE

Deconstructed Tomato Duo Bruschetta with Olive Bread

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SECOND COURSE

Cloven Duck Consommé with Pearled Vegetables

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THIRD COURSE

Niagara Ice Wine Poached Shrimp Cocktail

(Persimmon Wasabi Cocktail Sauce)

Or

Caesar Diablo

(Piri Piri Sardine, Devilled Egg, Foie Gras Torchon, Baby Romaine, Garlic- Pink Peppercorn Emulsion)

FOURTH COURSE

Strawberry Pomegranate Sorbet, 12 year old Balsamic syrup

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FIFTH COURSE

Pickrel en Papillote

(Fingerling Potatoes, Patty Pan Squash, Bacon & Date chutney, Champagne morbier butter)

Or

Filet Mignon a la Waterside

(8 oz beef tenderloin, Boschetto scallop potato, Baby Artichokes Sauce Bariguiole)

Or

Japanese BBQ quail

(Salsify Puree, Baby Chicory Sauté, Sweet Capsicum Chili, Sudachi Lime Jus, Root chips)

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SIXTH COURSE

Liquorice Crème Tart

(Candied Fruit, Jasmine Berry Coulis, Fresh mint)

Or

Mini Cake Duo

(Intense Chocolate Genoise & Raspberry Citrus Vanilla)

Coffee & Macaroons to end Your Year

\$70/PERSON

With complimentary glass of Champagne

\$95/ PERSON

With Matched Wine Selection

Reservations recommended-Seating's available from 5:00 PM

Reservations 905-891-6225 or dining@watersideinn.ca

Taxes and gratuities are in addition to prices quoted

15 Stavebank Road South, Port Credit Telephone: (905) 891-7770 Fax: (905) 891-5333 www.watersideinn.ca



