

New Year's Eve

Saturday, Dec. 31, 2016
Seatings at 7 p.m. and 9 p.m.
\$75 per person (plus tax)

LIVE
ENTERTAINMENT
BY
TOBIN
SPRING

SOUP

MULLIGATAWNY

TO START

ARUGULA & STRAWBERRY SALAD

peppery arugula/ maple shallot vinaigrette/ fresh strawberries/
spiced pecans/ goat cheese

ESCARGOT

shallot garlic cream/ double-smoked bacon/ camembert/
truffle-infused oil/ vole-au-vent

FATTOUSH

crisp romaine / grape tomatoes/ cucumber/ red onion/ red grapes/
radish/ fried pita/ fresh mint/ cilantro/ sumac-lemon dressing

MAIN EVENT

CORNISH HEN

deconstructed lemon-garlic marinated hen/ quinoa and king oyster
mushroom medley/ roasted brussels sprouts/ house-smoked bacon cream

ARCTIC CHAR

roasted fingerling potato/ wilted kale and pepper/ maple-lime gastrique

CANADA PRIME BEEF TENDERLOIN

sautéed shiitake mushrooms/ grilled asparagus/ truffle-infused demi glace/
whipped Yukon Gold potatoes

QUINOA STUFFED PEPPER

apple-infused quinoa stuffed roasted red pepper/ rustic tomato sauce/
arugula

RISOTTO OF THE SEA

carabinieri risotto/ golden seared sea scallops/ jumbo black tiger shrimp/
east coast lobster/ shallots/ garlic/ scallions/ saffron/ grape tomatoes/
Bellavitano merlot cheese/ white truffle infused oil

THE GRAND FINALE

SHERWOOD INN DESSERT SAMPLER FOR TWO

crème brûlée spoons/ flourless dark chocolate cake/ assorted truffles/
fresh berries

DECONSTRUCTED APPLE CRUMBLE

cider-poached apples/ house-made French vanilla ice cream/
cinnamon brown sugar crumble/ maple-glazed apple chips

Menu subject to change without notice.

RESERVATIONS

1-800-461-4233 ext. 407

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