

Copper Room

New Year's Eve 2009

Smoked Quail Breast

On Belgian Endive, Arugula Aioli, Apricot & Marsala Chutney

Crab & Agassiz Farmhouse Goat Cheese Crepe

Citrus & Shallot marinated Prawns & Scallops

Watercress, Passion Fruit & Chive Remoulade

Buffalo Consomme "en croute"

Enoki Mushrooms, Chives, Currants & Sherry

Local Blackberry Sorbet

Candied Mandarin Orange Segments & Starfruit

(served on an ice plate)

Smoked Fraser Valley Duck Breast

Tellicherry Pepper Crust

Sour Cherry & Port Jus

Duchess Potatoes

Or

Roasted Monkfish

wrapped in Prosciutto

Confit of Roma Tomatoes, Thyme roasted Fingerling Potatoes

Limoncello & Leek Butter Sauce

Or

Grilled Certified Angus Filet Mignon

Tempura Crab Claw

Sauce Béarnaise

Truffled Gratin Potatoes

Dessert

Ice Wine Jelly in a Chocolate Basket

White Chocolate Pate, Exotic Fruit, Blood Orange Coulis

Midnight Buffet

\$135

