

New Year's Eve Menu

La Ronde Restaurant

Lobster Bisque



Pan Seared Atlantic Scallops
arugula and sweet pea puree

OR

Maple and Carraway Glazed Pork Belly
navy bean ragout

OR

Tuscan Greens
smoked heirloom tomatoes, sweet bell peppers,
champagne vinaigrette



Grilled Filet Mignon
merlot and wild mushroom jus,
roasted fingerling potatoes

OR

Baked Alaskan Sable Fish
spiced ginger beurre blanc, wild rice fritters

OR

Herb Crusted Rack of Lamb
rosemary jus, gratin potatoes



Hansen's Morning Glory Spiced Honey Cake
whiskey poached pear and hazelnut tuille

OR

Chocolate Mascarpone Panacotta
passionfruit ganache tart with caramel meringue

\$125 per person plus 18% gratuity and 5% GST

FOR RESERVATIONS, PLEASE CALL THE RESTAURANT DIRECTLY AT 780.420.8366