



NEW YEAR'S EVE

2026

1ST SEATING RESERVATIONS BEING TAKEN BETWEEN 5-6:30PM

2ND SEATING RESERVATIONS BEING TAKEN BETWEEN 8-10:30PM

4 COURSE CHEF'S MENU

~\$80 PER GUEST

TO START

BEEF TARTAR

CURED EGG YOLK, PICKLED CARROTS, MICRO GREENS, ROOTABEGA CHIP

OR

CHARRED LEEK CONSOMMÉ

BARLEY & BLUEBERRY CAVIAR

OR

CAESAR SALAD

CRISPY CAPERS, BACON, PAREMSAN, CLASSIC CAESAR VINAIGRETTE

PALATE CLEANSER

LEMON MINT SORBET

MAIN

LAMB BASQUAISE

BRAISED WITH RED WINE, TOMATOES, KALAMATA OLIVES, ESPELETTE,
POMME PURÉE, LAMB JUS

OR

POACHED SABLEFISH

CHARDONNAY & TARRAGON CREAM SAUCE,
ROASTED FENNEL, LOCAL BRAISED GREENS, FRENCH LENTILS DU PUY

DESSERT

CHOCOLATE MARQUISE

DARK CHOCOLATE, CRÈME ANGLAISE, ESPRESSO

OR

FRENCH APPLE TART

PÂTE BRISÉE, CRÈME FRAÎCHE

SOME OF OUR REGULAR MENU ITEMS NEXT PAGE...

DINNER MENU

4:30 TO 11:30PM ON NYE

STARTERS

FRENCH ONIONS SOUP ~ BOWL 15

RICH BEEF STOCK, GRUYÈRE CHEESE

LOCAL OYSTERS

½ DOZEN ~23 DOZEN ~45

FRESH SHUCKED OYSTERS, LEMON, MIGNONETTE

ORGANIC GREENS

STARTER ~13 LARGE ~18

APPLE, GRAPES, TOASTED SEEDS, BACON, DIJON-SHALLOT VINAIGRETTE

CAESAR SALAD

STARTER ~14 LARGE ~19

CRISPY CAPERS, BACON, PARMESAN, CLASSIC CAESAR VINAIGRETTE

ADD TO YOUR SALAD:

LOCAL CHICKEN BREAST **OR** DUNGENESS CRAB CAKE **+9.5**

FRESH FISH ~ +MARKET PRICE

MAINS

N.Y. STEAK FRITES

CERTIFIED ANGUS STRIPLOIN, HAND-CUT KENNEBEC FRIES, AIOLI

TOPPED WITH COMPOUND BUTTER

6oz ~32 8oz ~42 10oz ~50 12oz ~58 ADD VEGETABLES +7

LAMB **OR** BEEF BURGER ~24

LOCAL LAMB OR BEEF, STILTON BLUE CHEESE,

CHIPOTLE ONION RELISH, AIOLI, FRESH BAKED *HERON ROCK* BUN

HOUSE CUT FRIES OR ORGANIC GREENS WITH DIJON-SHALLOT VINAIGRETTE

WILD MUSHROOM LINGUINE ~30

OYSTER & PORTOBELLO MUSHROOMS, WHITE WINE GARLIC CREAM SAUCE

WITH LEMON, FRESH DILL, SHAVED PARMESAN

ADD: LOCAL CHICKEN BREAST +9.5 ~BACON LARDONS +8

DESSERT

CHOCOLATE MARQUISE ~15

DARK CHOCOLATE, CRÈME ANGLAISE, ESPRESSO

FRENCH APPLE TART ~15

PÂTE BRISÉE, CRÈME FRAÎCHE

BREAD PUDDING ~12

HOUSE MADE VANILLA BEAN ICE CREAM & CARAMEL SAUCE

<u>Sparkling</u>	6oz / 9oz / BTL	<u>Rosé</u>	6oz / 9oz / BTL
UNSWORTH CHARME DE L'ÎLE COWICHAN VALLEY, VANCOUVER ISLAND	14 / 20.5 / 55	QUAIL'S GATE ROSÉ OKANAGAN VALLEY	13 / 19 / 50
<u>WHITES</u>		<u>REDS</u>	
BLUE GROUSE ESTATE PINOT GRIS COWICHAN VALLEY	14 / 20.5 / 55	MARICHEL ESTATE SYRAH OKANAGAN VALLEY	13 / 19 / 50
HOWLING BLUFF SAUVIGNON BLANC OKANAGAN VALLEY, B.C	13/19/ 50	INDOMITO MALBEC MENDOZA, ARGENTINA	14/20.5/55
MT. BOUCHERIE CHARDONNAY OKANAGAN VALLEY	13/19/ 50	MT. BOUCHERIE CAB MERLOT OKANAGAN VALLEY	13/19/50
UNSWORTH CHARDONNAY COWICHAN VALLEY	65	CHÂTEAU PEY LA TOUR SUPÉRIEUR BORDEAUX, FRANCE	65
SELBACH RIESLING MOSEL, GERMANY	50	LOUIS LATOUR PINOT NOIR BURGUNDY, FRANCE	85
JOIE NOBLE BLEND OKANAGAN VALLEY	55	BLUE GROUSE ESTATE PINOT NOIR COWICHAN VALLEY	65
J. DE VILLEBOIS SANCERRE LOIRE VALLEY, FRANCE	90	BURROWING OWL MERLOT OKANAGAN VALLEY	65
		LES SINARDS GRENACHE-SYRAH CHÂTEAUNEUF-DU-PAPE, FRANCE	95

COCKTAILS

KAMILA ON THE ROCKS ~14 (2oz)

FRESH LIME & RAW SUGAR MUDDLED & SHAKEN WITH **BRAZILIAN CACHAÇA**

DELICATE LINENS ~15 (2oz)

DRIFTWOOD'S **PARABOLA** GIN, **ST. GERMAIN** LIQUEUR, CUCUMBER, LEMON JUICE, SHAKEN

BEARFACE SOUR ~16 (2oz)

BEARFACE WHISKY, LEMON JUICE, EGG WHITES, SIMPLE SYRUP, BITTERS, FRESH ORANGE

HARBOUR AIR ~15 (2.25oz)

EQUAL PARTS: *STILLHEAD* RYE WHISKY, **APÉROL**, **AMARO** & LEMON JUICE, SHAKEN

TOFINO MULE ~15 (2oz)

TOFINO'S **JALEPEÑO VODKA**, COCK N' BULL GINGER BEER, FRESH LIME

COWICHAN BAY COSMO ~15 (2oz)

LOCAL **BLACKBERRY VODKA**, **COINTREAU**, FRESH LIME & ORANGE, CRANBERRY

SEASIDE NEGRONI ~16 (3oz)

EQUAL PARTS: **SHERINGHAM'S** SEASIDE **GIN**, **CAMPARI**, **CINZANO**, FRESH ORANGE

MARGARITA GRANDE ON THE ROCKS ~16 (2oz)

CAZADORES, **GRAND MARNIER**, FRESH LIME, EGG WHITES, SIMPLE SYRUP, COARSE SALT

WEST COAST PICK ME UP ~16 (2oz)

TOFINO'S **ESPRESSO VODKA**, **KAHLÚA**, **BAILEY'S**, FRESH BREWED *ESPRESSO*

NON BOOZY COCKTAILS ~8.75

TEMPERED SPRITZ

BALSAMIC SYRUP, FRESH THYME, SPARKLING WATER, GRAPEFRUIT & LEMON JUICE

LUFT BALLOON

CHILLED MOUNTAINBERRY TEA, LEMON JUICE, VANILLA SIMPLE SYRUP, EGG WHITES, SHAKEN

HIGH TEST TONIC

2 SHOTS OF FRESH BREWED ESPRESSO OVER CRAFT TONIC ON THE ROCKS, FRESH LEMON