



NEW YEAR'S EVE 2025

GREAT FOOD & DRINKS WITH GOOD FRIENDS AND FAMILY

BEFORE DINNER LIBATION

***CHARMED I'M SURE* ~15**

SHERINGHAM GIN, SIMPLE SYRUP & FRESH LEMON TOPPED WITH **UNSWORTH'S CHARME DE L'ÎLE**

STARTER

HOUSE PÂTÉ

CHICKEN LIVER & PORK SAUSAGE, CORNICHON, GRAINY MUSTARD, HOUSE BAKED BAGUETTE

OR

***CHESTNUT BISQUE* (VEGAN)**

WITH BRANDY & CHIVES

SUGGESTED WINE PAIRING: **UNSWORTH VINEYARDS ROSÉ**

MAIN COURSE

ELK EN CROUTE

LOCAL ELK STEAK WRAPPED IN PUFF PASTRY, PORT GLAZED CHANTERELLE MUSHROOMS,
SWEET POTATO PAVÉ, , GRILLED ASPARAGUS

SUGGESTED WINE PAIRING: **UNSWORTH PINOT NOIR**

OR

PAN ROASTED SABLEFISH

CHARME DE L'ÎLE CREAM SAUCE, LOCAL BRAISED GREENS, POMEGRANATE & ROSEMARY OIL,
GARLIC & CHIVE POTATO CROQUETTE

OR

***CAULIFLOWER STEAK FRITES* (VEGAN & GF)**

CHAR GRILLED SALT & PEPPERED CAULIFLOWER, HOUSE CUT KENNEBEC FRIES, AIOLI,
ROASTED LOCAL VEGETABLES

SUGGESTED WINE PAIRING: **UNSWORTH VINEYARDS CHARDONNAY**

DESSERT

BRÛLÉE N.Y CHEESECAKE

GRAHAM CRUMB, BLACKBERRY COULIS, FRESH WHIP CREAM

OR

***CHOCOLATE MOUSSE* (GF)**

CRANBERRY COULIS, SHAVED WHITE CHOCOLATE

OR

BOURBON POACHED PEAR

HOMEMADE MAPLE SYRUP ICE CREAM, CANDIED PECANS

SUGGESTED WINE PAIRING: **UNSWORTH OVATION PORT STYLE WINE**

~1ST SEATING: 3 COURSE DINNER (ABOVE)~\$75 PER GUEST OR A LA CARTE MENU

RESERVATIONS ANYWHERE BETWEEN 5 & 6:30PM

~2ND seating: \$40 per guest for the live show & bubbly @ midnight

~Neo Soul Dinner Party~

Skyla J, Oz & friends performing 10pm-1am

PLUS À la carte menu or NYE feature menu and drinks

RESERVATIONS CAN BE TAKEN ANYWHERE BETWEEN 8:30 & 10PM

A LA CARTE MENU AVAILABLE FOR BOTH SEATINGS

(2ND SEATING +\$40 LIVE SHOW & BUBBLY)

À LA CARTE NYE MENU

STARTERS

CHESTNUT BISQUE (VEGAN) ~ CUP 12 ~ BOWL 16

FRENCH BRANDY, FRESH CHIVES

NEW ENGLAND CHOWDER ~ CUP 12 ~ BOWL 16

CREAM BASED WITH SCALLOPS & CLAMS

LOCAL OYSTERS ~ ½ DOZEN 22 ~ DOZEN 40

FRESH SHUCKED OYSTERS, CHAMPAGNE MIGNONETTE

ORGANIC GREENS ~ STARTER 13 ~ LARGE 18

GRANNY SMITH APPLE, RED GRAPES, TOASTED SEEDS, LOCAL BACON LARDONS, DIJON-SHALLOT VINAIGRETTE

CAESAR SALAD ~ STARTER 14 ~ LARGE 19

CRISPY CAPERS, HERTEL'S BACON LARDONS, CROUTONS & SHAVED GRANA PADANO CHEESE,
CLASSIC CAESER VINAIGRETTE

ADD TO YOUR SALAD:

LOCAL CHICKEN BREAST OR FRIED CHICKEN OR DUNGENESS CRAB CAKE OR KALAMARI +9

FRESH FISH ~ +MARKET PRICE

MAINS

N. Y. STEAK FRITES

CERTIFIED ANGUS STRIPLOIN CUT TO ORDER, HAND-CUT KENNEBEC FRITES & AIOLI, COMPOUND BUTTER

6oz ~32 8oz ~40 10oz ~ 48 12oz ~ 56 ADD VEGETABLES +7

LAMB BURGER ~ 23

LOCAL LAMB, STILTON BLUE CHEESE, CHIPOTLE ONION RELISH, AIOLI, FRESH BAKED *HERON ROCK* BUN
HOUSE CUT KENNEBEC FRITES OR CUP OF SOUP

ELK EN CROUTE - 55

ELK STRIPLOIN IN PUFF PASTRY, SWEET POTATO PAVÉ, PORT GLAZED CHANTERELLE, ASPARAGUS

PAN SEARED SABLEFISH - 50

CHARM DE L'ILE CREAM SAUCE, BRAISED CHARD, POMEGRANATE & ROSEMARY OIL,
GARLIC AND CHIVE CROQUETTE

CAULIFLOWER STEAK FRITES - 45 (VEGAN & GF)

CHAR GRILLED SALT & PEPPERED CAULIFLOWER, HOUSE CUT KENNEBEC FRITES, AIOLI
AND ROASTED LOCAL VEGETABLES

WILD MUSHROOM PAPPARDELLE ~ 32

LOCAL CHANTERELLE, OYSTER AND PORTOBELLO MUSHROOMS, FRESH HERBS,
ROASTED GARLIC & WHITE WINE CREAM SAUCE, PARMESAN REGGIANO

ADD: **LOCAL CHICKEN BREAST** +10 ~ **LOCAL BACON LARDONS** +8 ~ **LOCAL HALIBUT** +22

DESSERTS

BRÛLÉE NY CHEESECAKE ~15

CARAMELIZED SUGAR TOP, GRAHAM CRUMB, BLACKBERRY COULIS

CHOCOLATE MOUSSE ~15 (GLUTEN FREE)

CRANBERRY COULIS, SHAVED WHITE CHOCOLATE

BOURBON POACHED PEAR ~15

DARK CHERRY COMPOTE, CANDIED LEMON

WINES

<u>SPARKLING</u>	6oz / 9oz / BTL	<u>ROSÉ</u>	6oz / 9oz / BTL
JAUME SERRA CAVA SPAIN	12.25 / 18 / 48	DOMAINE HOUCART ROSÉ PROVENCE, FRANCE	13 / 19 / 50
UNSWORTH CHARME DE L'ÎLE COWICHAN VALLEY, VANCOUVER ISLAND	16 / 23.5 / 60	UNSWORTH ROSÉ COWICHAN VALLEY, VANCOUVER ISLAND	55
<u>WHITES</u>	6oz / 9oz / BTL	<u>REDS</u>	6oz / 9oz / BTL
BLUE GROUSE ESTATE PINOT GRIS COWICHAN VALLEY, VANCOUVER ISLAND	13 / 19 / 50	MARICHEL ESTATE SYRAH OKANAGAN VALLEY, BC	13 / 19 / 50
HOWLING BLUFF SAUVIGNON BLANC OKANAGAN VALLEY, BC	13 / 19 / 50	FELINO MALBEC MENDOZA, ARGENTINA	13 / 19 / 50
CHÂTEAU STE MICHELLE CHARDONNAY COLUMBIA VALLEY, WASHINGTON	13 / 19 / 50	COLUMBIA CREST CAB SAUV COLUMBIA VALLEY, WASHINGTON	13 / 19 / 50
BURROWING OWL SAUVIGNON BLANC OKANAGAN, BC	65	PIRRAMIMMA SHIRAZ MCLAREN VALE, AUSTRALIA	65
SONOMA CUTRER RUSSIAN RIVER CHARDONNAY SONOMA, CALIFORNIA	65	QUAIL'S GATE OLD VINES FOCH OKANAGAN VALLEY, BC	55
LA PIERRELÉE CHABLIS CHABLIS, FRANCE	75	BURROWING OWL MERLOT OKANAGAN VALLEY, BC	65
JOIE NOBLE BLEND OKANAGAN, BC	55	FAMILLE PERRINS LES SINARDS CHÂTEAUNEUF-DU-PAPE, FRANCE	100
SELBACH RIESLING MOSEL, GERMANY	55	AUSTIN HOPE CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA	140
		BERINGER KNIGHTS VALLEY CAB SAUV NAPA VALLEY, CALIFORNIA	85
		JUSTIN CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	100
		LOUIS LATOUR PINOT NOIR BURGUNDY, FRANCE	85

COCKTAILS

SAZEROCK ~ 17 (2oz)

JELLYFISH ABSINTHE RINSE, **STILLHEAD DISTILLERY DOUBLE OAK RYE WHISKY**, PEYCHAUD'S BITTERS, LEMON TWIST

TOFINO MULE ~ 16 (2oz)

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

RHUBARB LEMONADE ~ 16 (2oz)

SHERINGHAM DISTILLERY'S RHUBARB GIN, LEMON JUICE, SIMPLE SYRUP, SODA, RHUBARB BITTERS

DRIFTWOOD GIMLET ~16 (2oz)

LOCAL PARABOLA GIN SHAKEN WITH FRESH LIME & FRESH LEMON, DROP OF SIMPLE SYRUP

COWICHAN BAY COSMOPOLITAN ~16 (2oz)

STILLHEAD DISTILLERY'S WILD BLACKBERRY VODKA, COINTREAU, FRESH LIME & ORANGE, SPLASH OF CRANBERRY, SHAKEN

SEASIDE NEGRONI ~ 16 (3oz)

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

DARK & STORMY ~ 16 (2oz)

GOSLING'S BLACK RUM, COCK N' BULL GINGER BEER, FRESH LIME

WHISKY OR WHISKEY SOUR (2oz)

LEMON JUICE, EGG WHITES, SIMPLE SYRUP, ANGOSTURA BITTERS, FRESH ORANGE

STILLHEAD DOUBLE OAK RYE WHISKY ~17 **BULLEIT BOURBON AMERICAN WHISKEY ~16** **BLACK BUSH IRISH WHISKEY ~17**

MARGARITA GRANDE ON THE ROCKS (2oz)

CHOICE OF TEQUILA (3 PARTS), GRAND MARNIER (1 PART), FRESH LIME, EGG WHITES, SIMPLE SYRUP, COARSE SALT

CAZADORES BLANCO ~17 OR **DON JULIO REPOSADO ~25** OR **PATRON AÑEJO ~25**

WEST COAST PICK ME UP ~ 16 (2oz)

TOFINO DISTILLERY'S ESPRESSO VODKA, KAHLUA, BAILEY'S, FRESH BREWED **FARM & FOREST ESPRESSO**

NON BOOZY COCKTAILS

LUFT BALLOON ~ 8

FRESH BREWED COLD BERRY TEA, LEMON JUICE, VANILLA SIMPLE SYRUP, EGG WHITES, SHAKEN

HIGH TEST TONIC ~ 8

2 SHOTS OF **FARM & FOREST ESPRESSO** POURED SLOWLY OVER FRESH LEMON & TONIC WATER ON THE ROCKS