



*JOIN US IN OUR SNOW DOME AND ENJOY  
AN EXCLUSIVE DINING EXPERIENCE THIS WINTER*

## **STARTERS**

TO SHARE...

### **GRAND SEAFOOD TOWER**

local oysters, halibut ceviche, yellowfin tuna sashimi, snow crab legs,  
chilled atlantic lobster, citrus soy reduction, mignonette, black garlic aioli,  
horseradish, house-made hot sauce

### **CAESAR SALAD**

house bacon, focaccia croutons, grana padano, in-house caesar dressing

## **ENTRÉES**

CHOICE OF...

### **NEW YORK STRIPLOIN**

28 day dry aged 10oz AAA Atlantic

### **BONELESS RIB EYE**

28 day dry aged 14oz CAB Alberta

### **HALIBUT**

carrot butter purée, dill oil, daikon apple fennel salad

### **DUCK BREAST**

brome lake, wilted greens, jus, red wine reduction

### **BUTTERNUT SQUASH "RISOTTO"**

toasted cumin squash, sautéed swiss chard, pickled pumpkin

## **ENHANCEMENTS**

**A SELECTION OF SIDES WILL BE SERVED CONSISTING OF:**

mac & cheese, yukon mash potato, mushrooms, onions, asparagus

## **DESSERT**

TO SHARE...

### **SWEET INDULGENCE**

macaroons, chocolates, cookies, chocolate truffles, toffees

**\$100 PER GUEST, PLUS APPLICABLE TAXES AND GRATUITY  
(HST 15% GRATUITY 18%)**

we require all guests to order from the same menu  
reservations of 6-10 guests