

NEW YEAR'S EVE ~ 2025



STARTERS

(please choose one)

SCALLOPS

seared scallops, romesco, crispy prosciutto, toasted almonds

PEAR SALAD

heritage greens, roasted pears, candied walnuts, chèvre, ice cider vinaigrette.

PORK BELLY & OYSTERS

roast pork belly, gochujang maple glaze, crispy fried oysters, kimchi aioli

OPTIONAL 2ND COURSE

(\$15)

(please choose one)

SHRIMP COCKTAIL

brown buttered shrimp, CUT cocktail sauce, sumac shrimp chip

OYSTERS

four shucked with mignonette and lemon

SCALLOP CEVICHE

marinated scallops, pear gel, toasted hazelnut dukkah, chili oil

ENTRÉES

(please choose one)

ARCTIC CHAR

togarashi spiced, mussels, green curry, roasted squash, snap peas, broccolini

BRAISED SHORT RIB

slow-braised atlantic beef short rib, chasseur sauce, parsnip purée, roasted winter root vegetables, crispy shallots

BUTTER POACHED LOBSTER TAGLIATELLE

fresh pasta, rich lobster butter, sweet peas, cherry tomatoes, white wine, tail & claw meat

DESSERT

(please choose one)

CHEESECAKE

new york style, fruit compote, cinnamon crumble

CHOCOLATE LAYER CAKE

whipped cream, berries, fruit coulis

\$75

ADD SHUCKER'S DOZEN UPON ARRIVAL
PLEASE ORDER WHEN RESERVING

\$39