

DOCKSIDE GRILL

NEW YEARS EVE DINNER, 2011

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**TO START
YOUR CHOICE OF**

WARM SPINACH SALAD

ROASTED MARINATED MUSHROOMS, CREAMY BRIE & CRISP BACON OVER BABY SPINACH, FINISHED WITH A BALSAMIC REDUCTION

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BUTTERNUT SQUASH SOUP

MADE WITH COCONUT MILK & TOPPED WITH PUMPKIN SEEDS

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MANILA CLAMS

STEAMED IN WHITE WINE, BUTTER & FRESH HERBS WITH ARTISAN BREAD

**SECOND COURSE
YOUR CHOICE OF**

HOUSE MADE CANNELLONI

RICOTTA & SPINACH STUFFED PASTA WITH A BASIL- GARLIC CREAM SAUCE
TOPPED WITH ROASTED BREAST OF CHICKEN

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SEARED PACIFIC HALIBUT

CRUSTED IN WALNUTS & SERVED OVER A CREAMY GORGONZOLA & WILD MUSHROOM RISOTTO

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BRAISED LAMB SHANK

SLOW COOKED IN CABERNET & RICH TOMATO BROTH, SERVED OVER GARLIC WHIPPED YUKON POTATOES & SEASONAL VEGETABLES

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**FOR DESSERT
YOUR CHOICE OF**

FLOURLESS CHOCOLATE TORTE

WITH A FRESH BERRY COULIS & ICE CREAM

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PECAN BUTTER TART

WARMED WITH ICE CREAM & CARAMEL SAUCE

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AMARETTO CREME BRULE

& WHIPPED CREAM

\$45 PER PERSON