



NEW YEARS EVE MENU

\$65MENU + HST + 18% GRATUITY
FOR \$20 ADD BEER PAIRINGS TO EACH COURSE

FIRST COURSE

Charcuterie & Artisanal cheese chef's choice served along side
Beer House Mustard | Concord Grape Musto | House Pickles | House Compote | Fresh Fruits |
Beer Nuts | Honeycomb | Crostini

SECOND COURSE

Choice of One

Beer & Cheese Chowder: housemade bacon, house smoked cheese, toast points

OR

New Farm Greens: mustard greens, local heirloom tomatoes, candied malt,
Niagara pinot noir vinaigrette

THIRD COURSE

Choice of One Entrée

Warm Smoked Trout

Celery Root Purée, Pickled Swiss Chard, BBQ Vegetables

Chef's Local Vegetables

Smoked Beets, Japanese Eggplant, Roasted Squash Carrots, Heirloom Tomatoes, Onion Purée
(vegan)

Prime Rib Dinner

Roasted garlic mashed potatoes, jus, horseradish

FOURTH COURSE

Chocolate cake