

Crave

New Year's Eve 2011

Choose from one of the following three appetizers:

Chicken Spring Rolls

Our handmade crispy spring rolls filled with a mixture of plump and juicy marinated chicken, sprouts, and sautéed vegetables accompanied with a piquant cucumber salad and chili mango infused plum sauce

Jumbo Shrimp Cocktail

Six jumbo black tiger shrimp served chilled complimented with our zesty cocktail sauce

Sesame Crusted Ahi Tuna

Seared ahi tuna presented with a sweet soy reduction and wasabi drizzle served with a micro green salad tossed with ginger dressing

Roasted Pumpkin Soup

Field Greens Salad

Local field greens topped with julienne peppers, carrots, cucumber, roma tomatoes, mandarin oranges, cranberries and sweet onions then topped off with our own in house prepared dressing, Ontario maple and orange vinaigrette

Lemon Sorbet

Choose from one of the following seven entrees:

Crave Basil Chicken Supreme

Herb roasted supreme breast of chicken complemented by roma tomatoes, seasoned tomato sauce, melted goat cheese and a basil puree served with whipped Yukon potatoes and local seasonal vegetables

Pan Roasted Sable Fish

Fished from the deep north pacific waters, our sablefish is complimented with a ruby orange reduction, served with citrus infused basmati rice and local seasonal vegetables

Filet Mignon

'The most tender of steaks' 8oz Canadian AAA tenderloin of beef grilled to your liking, finished with your choice of Crave signature compound butter, demi-glaze with cipolini onions or our signature peppercorn and brandy sauce.

Served with whipped Yukon potatoes and local seasonal vegetables

Roasted Lobster with Champagne Sauce

Two sweet east coast lobster tails, roasted and complimented with a rich champagne butter sauce served with citrus infused basmati rice and local seasonal vegetables

Wild Boar Tenderloin

Finished with a port wine, blueberry and red currant reduction served with fingerling potatoes and seasonal vegetables

Chicken & Lobster Pasta

Angel hair pasta with chicken breast, real lobster, sweet peppers, onions, garlic, baby spinach, tossed in a vodka blush sauce

Baked stuffed Pepper

A sweet jumbo bell pepper, roasted and filled with organic red quinoa, and complemented with wild mushrooms, artichoke hearts, zucchini and caramelized shallots on a bed of warm wilted baby spinach finished with a light saffron and curry cream reduction

Choose from one of the following desserts:

*Rum and Eggnog Cheesecake or Chocolate Truffle Torte
and
Coffee or Tea*

\$70

