

# Crave

## New Year's Eve 2011

### Roasted Pumpkin Soup

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### Field Greens Salad

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

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### Lemon Sorbet

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### Choose from one of the following six entrees:

#### Chicken Picatta

*Tender chicken breast crusted with seasoned flour, and finished with sweet butter featuring shallots, garlic, piquant capers, artichoke hearts and white wine, served with whipped Yukon potatoes and seasonal vegetables*

#### Top Sirloin Steak

*10oz Canadian AAA thick tender sirloin grilled to your liking, finished with your choice of Crave signature compound butter, our demi-glaze with cipolini onions or our signature peppercorn and brandy sauce. Served with whipped Yukon potatoes and local seasonal vegetables*

#### Grilled Atlantic Salmon & Shrimp

*Fresh water Atlantic salmon fillet with sautéed shrimp finished with dill cream sauce, served with citrus infused basmati rice and local 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*

#### Roast Pork Tenderloin

*Finished with caramelized bacon and apple compote, with a red wine and balsamic reduction, served with roasted fingerling potatoes and local seasonal vegetables*

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### Choose from one of the following desserts:

*Rum and Egnog Cheesecake or Chocolate Truffle Torte*

**\$50**