



NATIONAL ARTS CENTRE
CENTRE NATIONAL DES ARTS

New Year's Eve 2015-16
Wizard of Oz theme dinner
Panorama Room

Appetizer

"Follow the yellow brick road" salad
house pickled yellow beets
winter greens, Lanark maple toasted walnuts
feta cheese & 3 citrus vinaigrette

Main course

Tin man's tenderloin
Alberta beef roast, smoked tomato demi
truffle mashed potatoes, grilled broccolini

or

Scarecrow's salmon filet
maple, ginger & chili glaze, arborio rice & toasted barley risotto
Juniper farms butternut squash & fennel seed puree
sautéed le coprin mushrooms & asparagus tips

or

Lion's lasagnetta of grilled vegetables
oregano, thyme & olive oil grilled zucchini, eggplant, peppers & red onions
Quebec buffalo mozzarella gratin, roasted garlic pesto, tomato & tarragon puree

Dessert

"There's no place like home" ruby red velvet cake
raspberry cream cheese icing, dark chocolate ganache
graham crumble, torched North of 7 Leatherback Rum mallow