



NATIONAL ARTS CENTRE
CENTRE NATIONAL DES ARTS

New Year's Eve 2015-16
Dinner menu
Panorama Room

Appetizer

House pickled yellow beet salad

winter greens, Lanark maple toasted walnuts
feta cheese & 3 citrus vinaigrette

Main course

Alberta beef tenderloin

Alberta beef roast, smoked tomato demi
truffle mashed potatoes, grilled broccolini

or

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

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

Red velvet cake

raspberry cream cheese icing, dark chocolate ganache
graham crumble, torched North of 7 Leatherback Rum mallow