



jonathans

## Happy New Year 2012

**Preserved Duck Rilette** – with Celery Root and Fingerling Potato Remoulade,  
Sour Cherry Coulis and Gingerbread-Cranberry Crostini



**Grilled Haloumi and Head Cheese Angolloti** – with Braised Greens, Pinenuts,  
Olives and a Sundried Tomato-Pork Ragoût



**Vanilla Pickled Beets with Smoked Atlantic Sturgeon**– Its own Caviar, Red Onion  
Marmalade and Smoked Pepper-Crème Fraîche



**New Brunswick Lobster 'Thermidor'** - Half a Roasted Lobster Stuffed with Nuggets  
And Sauce Thermidor with a Duo of Parsnip



**Grilled Filet Mignon of 'AAA' Angus Beef Tenderloin** – with Chestnut Purée, Wild  
Mushroom-Fig Ragoût, Merchant de Vin and Aged Gruyère Butter



**Dessert Grand Finale**



**House Made Chocolate Truffles**

Included are: Seven Course Gourmet Dinner, A Glass of Bubbly, Dancing &  
Live Entertainment and Your Table For The Evening  
\$110/ person