

Miradoro

AT TINHORN CREEK

New Year's Eve 2018

oyster reception

to begin

celery root and truffle tortellini - wild mushroom brodo
or
scallop sausage - cauliflower espuma, northern divine caviar

entrée

olive oil poached ling cod - beluga lentils, winter squash puree
leek fonduta, crispy leeks
or
veal osso buco - red wine braised veal shank, saffron risotto
meyer lemon gremolata, roasted heirloom carrots
or
wild mushroom & pearl onion ragu - whole wheat pappardelle
slow poached egg, parmigiano reggiano

dessert

dolce platter - selection of festive pastries for the table

\$65 + GST. Plus wine pairings (optional) \$30 + GST

Executive Chef Jeff Van Geest
Sous Chef Ian Stilborn

info@miradoro.ca 250-498-3742