

New Years Eve at

The Rosseau

3-Course Plated Dinner

First Course

Beet Salad, Organic Greens, Crisp Quinoa, Woolwich Goat Cheese,
Sunflower Seeds, Lemon Miso Vinaigrette

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Roasted Koginut Squash Soup, Squash Variations, Maple Espuma, Mint, Pecan

Second Course

32-Hour Slow Braised Angus Beef Short Rib, Perigord Truffle Parsnip & Burbank
Potato Mash, Garlic Sauteed Broccoli Rabe, Sauce Périgeaux

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Halibut, Hazelnut Crust, Potato Brandade, Blue & Yellow Oyster Mushrooms,
Tarragon, Petit Peas, WH Buttermilk, Herb Oil

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Ontario Turkey, Smoked White Meat, Confit Dark Meat,
Merguez Sausage & Apple Stuffing, Yuzu Port Spiked Cranberry,
Potato Robuchon, Crispy Brussel Sprouts, Turkey Jus

Third Course

Apple Cheesecake, Vanilla, Graham Crumb, Apple Compote,
Granny Smith Apple Glaze

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White Chocolate Cranberry Mousse, Cranberry Gelée, White Chocolate Shell,
White Chocolate Shortbread

Regular menu also available

\$85/pp+

December 31

For reservations visit The Rosseau on OpenTable or call us at (705) 769-3611