



DEERHURST
Resort

CELEBRATION DINNER
Eclipse New Years' Eve Table d'Hôte 2009

Smoked Milford Bay trout prepared using Bala cranberry wine jelly

Starters

Baby spinach greens, arugula tossed with candied pecans,
roasted pepitas, goat cheese and ginger dressing

- or -

Blackened scallops and scampi flavoured with lobster brandy sauce

- or -

Pan seared foie gras accompanied by butternut squash crème brulée

- or -

Sweet oatmeal crusted warm Woolrich goat cheese on heirloom tomato salad

- or -

Roasted cauliflower soup flavoured with caramelized Ontario apples and apple fritter

Entrées

Cinnamon rubbed venison medallions and Ontario lamb chops
on wild blueberry sauce prepared using Muskoka Lakes wild berry wine

- or -

Muscovy duck breast in Muskoka maple – orange marmalade marinade
presented with warm Boursin cheese croquette

- or -

Surf and turf of grilled filet mignon, lobster tail, garlic butter and sweet potato rösti

- or -

Baked butternut squash bowl filled with vegetarian ragout with smoked tomato sauce

- or -

Rice cracker crusted ocean halibut, saffron scented risotto and blackberry buerre blanc

- or -

Alberta tenderloin filet mignon accompanied by pan seared foie gras and red berry sauce

- or -

Baked Canadian lobster tail, drawn garlic butter, sweet potato rösti
and winter vegetable sauté

Dessert

Dark chocolate dome with Belly ice cream in chocolate dipped filo

- or -

Trio plate of brandy snap filled with berries,
New York cheesecake and white chocolate mousse

Dark roast Columbian coffee

Tasting of Niagara Gold with candied pecans and fig tapenade



Price: \$105* (No children's menu or pricing)

*15% gratuity & taxes are extra. Advance reservation required.

Menu subject to change.