



Old Orchard Inn Hotel & Conference Centre

Five Course Prix Fixe Menu

Monday, December 31, 2018

Served from 6pm - 8:30pm

Glass of complimentary Champagne



AMUSE

Suppli Al Telefono

Saffron Risotto & mozzarella croquette

STARTERS

please select one

Moroccan Lamb & Pine nut Spring Rolls

Lobster Cognac Bisque

Warm Brie Crostini with spiced apple jelly

WINTER SALAD

Kale & Organic Quinoa garnished with pomegranate and crispy onions
dressed up with a toasted sesame & vegetable vinaigrette

MAINS

please select one

Joyeux Atlantic Salmon with Smoked Sausage & Beurre Blanc

Bonne Red Curry Vegetable and coconut Jasmine Rice

Année Chicken stuffed with wild mushrooms

Char broiled "Delmonico" Ribeye Steak with herb butter and house made steak sauce



DESSERTS

please select one

Caramelized Apple Bread Pudding

with Makers Mark bourbon whiskey infused caramel sauce

Chocolate Mousse Torte (GF) with whipped cream & chocolate curls

Sour Cream & Lemon Pie with a cookie crust & whipped cream

Freshly Brewed Coffee or Tea

\$69 per person + HST + 16% gratuity