

# Happy New Year

OLD ORCHARD INN  
DECEMBER 31ST, 2021

## GLASS OF CHAMPAGNE

## AMUSE BOUCHE

**HOT SMOKED SEA SCALLOP** garnished with pickled beet root purée presented on a chive blini & crème fraîche

## APPETIZERS

*Please select one*

### SHRIMP MOZAMBIQUE

sautéed red garlic pepper sauce & with a timbale of sazon rice

### VEGETABLE & RICE NOODLE SPRING ROLLS

Served with hoisin & peanut chili sauce

### BUTTERNUT SQUASH & SWEET POTATO BISQUE

with a sesame seed phyllo cracker

## ENTRÉES

*Please select one*

**SMOKED LOCAL PORKCHOP** served with a pancetta & white bean stew & glazed with a Fig balsamic reduction

**GRILLED ATLANTIC SALMON** garnished with maple squash, wilted greens & roasted potatoes

**VEGETARIAN WELLINGTON** vegetable lentils & greens wrapped in puff pastry & served with a curry carrot sauce

**CHAR-BOILED STRIPLOIN STEAK** with a mushroom & Truffle oil pâté and horseradish croquette potatoes

## DESSERTS

*Please select one*

**CHOCOLATE TORTE (GF)** with a sparkling raspberry coulis

**GINGERBREAD** with a dark rum caramel sauce

### SOUR CREAM & LEMON PIE

chocolate cookie crumb crust & whipped cream

*Served with freshly brewed Coffee or Tea*