see you in 2025

# NEW YEAR'S EVE MENU

**CREATED BY**

Executive Chef, Shayne Bell + the Rendez-Vous Culinary Team

**LIVE MUSIC BY**

Brittany Hayes + Ken Kellar

## starter

### TUNA TARTARE

Fresh tuna marinated in ginger and soy sauce, layered with creamy avocado, pickled red onion, sweet mango and pea sprouts. Drizzled with a wasabi mayo and served with crispy wonton chips and lime. | 19

### DUO OF VIETNAMESE SALAD ROLLS

Vietnamese-style salad rolls one of each chicken and shrimp stuffed with rice noodles, carrot, cucumber, green onion, radish, bean sprouts, cilantro, mint, and basil rolled with rice paper. Served with a spiced peanut sauce and Nuoc Cham a traditional vietnamese dipping sauce and nori, sesame seeds, lime and a chili pepper. | 18

### HAND BREADED MOZZARELLA

Three giant hand breaded mozzarella sticks tossed in a herbed panko crust, fried crispy. Served with a zesty basil sauce for dipping. | 18

## starter

### FRENCH ONION SOUP

Slow-caramelized onions simmered in a savoury beef broth, topped with a toasted baguette slice and melted provolone cheese, broiled to a golden perfection. | 10

Prices subject to tax.

# entrée

## SLOW ROASTED PRIME RIB

Canada's finest Prime rib hand carved with au jus, horseradish and homemade yorkshire pudding. Served with red skin mashed potato and roasted broccolini.
10 oz | 52  14oz | 66

## SURF + TURF | Shayne, Executive Chef

CAB 7oz California cut Striploin grilled to your liking and paired with our creamy crab croquette and a roasted red pepper Bearnaise sauce. Served with herb roasted smashed fingerling potatoes, roasted tomato and chargrilled broccolini. | 52

## CHICKEN SOUVLAKI | Yurii, Chef de Cuisine

Marinated, chicken breast, red onions, red peppers and zucchini on a kebab with tzatziki and warm naan bread. Served with patatas bravas tossed in Mediterranean chimichurri, a marinated olive, tomato and red onion salad and finished with cilantro and lemon. | 30

## BUTTER SALMON | Harjot, Sous Chef

Fresh salmon marinated in traditional Indian spices, seared and served in a rich curry of onions, garlic, tomato, garam masala and finished with butter, cream, and fresh cilantro. Plated over rice and topped with savoury spiced creama, masala onions, and naan triangles. | 38

## CHICKEN ADOBO | Elgin, Cook

Glazed and braised chicken thighs, savoury-sweet Filipino adobo sauce. Garlic, onions, bay leaves, and peppercorns add depth and subtle heat. Served with garlic fried rice, a soft egg, sautéed buttered spinach and garnished with green onion, a chili pepper and fried garlic. | 28

# desserts

## EGGNOG PANNA COTTA | Yurii, Chef de Cuisine

Silky eggnog-infused panna cotta topped with a festive burnt orange and cranberry sauce. | 8

## TIRAMISU | Skyeler, Chef de Partie

Classic Italian dessert with layers of espresso and marsala wine-soaked ladyfingers and mascarpone cream. | 12