

THE Rainbow Room

by Massimo Capra

new year's eve 2012 menu

Amuse Bouche

Surf and Turf

caracuet oyster and Canadian prime beef tartar on the half shell

Appetizer

Cappuccino

woodland mushroom soup, nutmeg foam, truffle biscotti

Branzino

fennel, blood orange and tarragon

Risotto

lobster, sparkling wine and caviar

Tortellini

porcini and game hen filling, veal cheek ragout, braised chicory, natural juices

Terrine

layered Quebec foie gras, duck confit and pistachio, Niagara tree fruit 'mostarda'

Entrées

Elora Gorge Boneless Half Chicken

potato 'carbonara', roasted garlic, broccolini and oven cured tomato, grilled lemon jus

Maritime 'Lasagna'

PEI mussels, Nova Scotia lobster, Bay of Fundy scallops and Newfoundland salmon, lobster bisque sauce

Pacific Halibut

tapenade crust, littleneck clams, saffron potato, olive oil poached cippolini, king oyster mushroom, cioppino sauce

Wellington County Beef Tenderloin 'Rossini'

'torta di patata', Quebec foie gras, fresh black truffles, marsala jus

Upper Canada Ricotta Gnudi

tree and twig mustard greens, caramelized cauliflower
Jerusalem artichoke, apple and truffle cream

Dessert

Chocolate Truffle Tart with Blackberry Sorbet

Espresso Panna Cotta with Macerated Strawberries and Chantilly

3 Course \$75 ++ • 6 Course \$110 ++