

ERA Bistro  
New Year's Eve 2019  
\$65 per guest



| *To Start* |

House-baked breads, spreads & house picklings (V)

| *First Course* |

Tamarack Farms yellow pea & Berkshire ham soup (GF)

Wild Earth Farms curried butternut squash soup  
topped with cumin-spiced almonds (Ve)(GF)

Rocket green leaf salad with toasted walnuts & goat cheese  
croquettes in a roasted peach vinaigrette

Fairtrade-spiced quinoa salad with roasted red peppers &  
grilled cauliflower in a honey lime vinaigrette (V)(GF)

| *Second Course* |

House-made raspberry sorbet (Ve)(GF)

| *Third Course* |

Bearcat Fisheries roasted herbed-rubbed walleye fillets over  
Tamarack Farms white quinoa salad with pickled green bean remoulade (GF)

Canadian lobster fettuccini with grilled shrimp & scallops,  
confit leeks & lemon zest served in a tarragon cream sauce

Grass-fed Manitoba-raised braised beef short rib topped with gremolata  
& served over sweet potato purée with broccolini & horseradish (GF)

Grilled 6oz bison tenderloin (served medium rare) with red wine demi-glace  
served with broccolini & smashed fingerling potatoes with herbs & cream (GF)

White bean & fire-roasted tomato pot pie with  
root vegetable terrine & Adora potato purée (Ve)

Pan-seared duck breast over Loveday cremini  
mushroom risotto with broccolini & truffle oil

| *Fourth Course* |

Warm sticky toffee pudding topped with  
house-made Fairtrade caramel & vanilla ice-cream

New York-style vanilla bean cheesecake with cherry compote

Chocolate mousse layered with dark chocolate cake

House-made coconut tapioca pudding with mango coulis,  
fresh fruit, toasted coconut & mint (Ve)(GF)

Vanilla bean crème brûlée with a caramelized sugar crust,  
served with house shortbread cookie

Please inform your server of any allergies  
or dietary restrictions prior to ordering