

# TWIN FIRES

## NEW YEAR'S EVE 2020 MENU

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### AMUSE

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#### Roasted Beet

Whipped goat cheese, arcadian green, quinoa brittle, pomegranate molasses

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### STARTERS

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#### Vanilla Parsnip Soup with Caramelized Apples

#### Smoked Trout Rilette

Pickled cauliflower, micro green salad, challah toast points

#### Beef Carpaccio

Pickled mustard seed, black garlic puree, shaved grana padano, grissini

#### Field Greens Salad

Roasted grapes, quinoa brittle, maple balsamic vinaigrette

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### MAINS

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#### Honey & Thyme Roasted Cornish Hen

Root vegetable succotash, farro, pan jus

#### Cast Iron Seared Diver Scallops

Sicilian sea bass, grapefruit gremolata, confit cherry tomatoes, herb risotto

#### Peppercorn Crusted Alberta Striploin

Caramelized broccoli, smashed fingerling potatoes, bearnaise sauce

#### Ras El Hanout Lamb Sirloin

White bean cassoulet, fried kale, demi-glace

#### Applewood Smoked Tofu

Roasted butternut squash, field mushrooms, burnt eggplant puree, myer lemon essence

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### DESSERTS

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#### Dark Chocolate Avocado Mousse

Coconut shards, pistachio brittle

#### Macerated Stone Fruit & Berries

Whipped custard, sponge toffee

#### Sugar Shack Waffles

Caramelized banana, salted caramel sauce, chantilly cream

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*Although we strive to ensure availability, this menu may be subject to change due to unexpected supply shortages. Please share any allergies with the hotel team immediately.*

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