TWIN FIRES **NEW YEARS EVE MENU 2023**

DINNER MENU

Purple Carrot Soup (1) (1)



Purple carrot puree, honey cream, crispy leeks

Roasted Beet Salad (1)



Roasted beets, Goat cheese panna Cotta, balsamic glaze

Salmon Tartar 🗱



Cucumber, mango, green onion emulsion, crispy shallots

Duck Confit Tostada

Avocado mousse, smoked tomato Pico de Gallo

Grilled Salmon (*)



Lemon risotto, seasonal vegetables, aioli noir

Roast Chicken Breast



Seasonal vegetables, grain mustard demi-glace

Roast Mushroom Ravioli (1)



Pearl onions, blistered tomatoes, fresh herbs, extra virgin olive oil, shaved grana Padano

Braised Short Ribs (*)



Buttermilk mashed potatoes, seasonal vegetables, red wine demi-glace

Chocolate Chunk Cake or Caramel Apple Cheesecake or Warm Ginger Spice Cake crème anglaise

Ask your server about our daily dessert selection

Menu items may contain nuts. Please advise your server of any allergies prior to ordering. Service charges & gratuities are not included with our A La Carte pricing and Modified American Plan packages. Guests not staying at the resort are also welcome. Please call 1 (800) 361-2188 for reservations.







TWIN FIRES

RED WINE & WILD GAME MENU

2022

Choose from 3 Sommelier paired sample wines (1 with each course) for \$45*. ...or purchase a bottle/ glass from the afternoon complimentary wine tasting session*.

*Tax and Gratuity not included.
*Individual glasses and bottles not included with meal. Additional charges apply.

Ontario Pickerel Ceviche

Granny smith apple, sweet peppers, fresh dill

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Duck Liver Parfait

Candied hazelnut crumb, dried fruit compote, cornichon, toast points

or

Grilled Boneless Quail

Barely risotto, smoked corn cream

Grilled Bison Striploin

Country fried potatoes, crispy brussel sprouts, bearnaise sauce

or

Country Cassolette

Duck confit, double smoked bacon, wild boar sausage, white bean ragout

or

Crispy Skin Artic Char

Wild rice pilaf, green beans, roast tomato, porcini mushroom butter sauce

or

Rabbit Ragout

Pancetta, tomato, red wine sauce, aged cheddar polenta

Warm Ginger Spice Cake

Salted caramel sauce

or

Warm Rhubarb & Strawberry Crumble

Crème anglaise

*Desserts served with one scoop of Kawartha dairy French vanilla ice cream *Final menu may be subject to minimal change during the ongoing supply challenges