Festive

DINNER MENU

Soups

MAPLE ROASTED GOLDEN DELICATA SQUASH PUREE
Garam Masala and Spiced Chickpea Salsa

ACADIAN LA SOUPE ÉPAISSE DE PALOURDES
Rich, Creamy Nova Scotia Clam Chowder with Bacon

CHILLED VICHYSSOISE
Herb Croutons and Chives

Appetizers & Salads

BLACK TRUFFLED DUCK FOIE GRAS PARFAIT AND WHITE TRUFFLE ICEBERG
Blinis Stack, Muscat Grape & Dried Cranberry Chutney

BARREL SMOKED SALT CURED ALBERTA BEEF CARPACCIO
Grand Padano Parmesan Cheese, Pickled Shallots and Anchovy Aioli

ALBANY SEAFOOD SALAD
Nova Scotia Lobster, Jumbo Shrimp and Smoked Salmon
Avocado & Frisee Salad

BLACK PEPPER SEARED RARE AHI TUNA
Kaiso Seaweed and Edamame Bean Salad
Kimchi Dipping Sauce

MULLED WINE SPICE CURED SMOKED ATLANTIC SALMON
Purple Onions and Capers, Pumpernickel Toast

EAST COAST OYSTER PLATTER
Shallot Mignonette

JUMBO BLACK TIGER SHRIMP COCKTAIL
Bloody Mary Cocktail Sauce

ALBANY CAESAR SALAD
Romaine, Prosciutto, Pancetta & Parmesan
Eggless Anchovy & Garlic Dressing

FESTIVE GREEN SALAD
Organic Baby Greens, Dried Cranberries and Toasted Pepitas Salad
Red Beet and Sherry Vinaigrette

Main Course

FROM THE GRILL

8OZ CERTIFIED ANGUS FILET

10OZ CERTIFIED ANGUS NEW YORK STRIPLOIN

14OZ ROASTED DOUBLE LAMB CHOPS
Sundried Tomato and Olive Crust

LIMITED TIME JAY'S SPECIAL OFFERING
9OZ AUSTRALIAN WAGYU BEEF RIBEYE

Served with Roast Mushrooms, Asparagus and Grilled Pepper
All Steaks Served with Choice of Roast Fingerling Potatoes, Herb Mashed Potatoes or Pont Neuf Fries and a Choice of Madagascar Peppercorn Sauce or Port & Stilton Butter Sauce

FROM THE STOVE

ALBANY SEAFOOD NEWBURG VOL AU VENT
1/2 Novia Scotia Lobster, Digby Scallop and Shrimp Newburg, Simmered in a Sherry-Spiked Cream Sauce, Served in Flaky Pastry

FESTIVE BAKED SALMON TARATOR STYLE
Lemon Dill Cream, Pumpkin Seeds, Pomegranate Seeds and Parsley Salsa

FESTIVE TURKEY OFFERING
Roasted Grainfed Ontario Turkey Breast and Leg, Cornbread Sage Stuffing, Mini Tourtiere, Herb Gravy and Orange Cranberry Relish

HOMEMADE QUEBEC VEAL AND PORK TOURTIERE
Mashed Potatoes, Seasonal Vegetables and Herb Jus

VEGETARIAN *Vegetarian*
Dairy Free
Gluten Free