

New Years Eve

CARVER'S STEAKHOUSE

Chilled Scallops

Parmesan pea puree, mint, pancetta dust

or

Goat Cheese and Tomato Salad

Heirloom tomato, basil vinaigrette, greens, chevre cream, pecans, avocado, basil powder

or

Popcorn Soup

Charred corn chowder, edamame, lobster hush puppy

Substitute for tableside Caesar salad- 7

Make your meal 4 courses- **add** tableside Caesar salad- 14

Granita

Creative shaved ice to cleanse your palate

Slow Roasted Alberta Prime Rib

10 oz. AAA Alberta's finest served medium, parsnip mash, rosemary merlot pan jus

or

White Truffle Chicken

Truffle scented herb chicken, Swiss potato pave, natural jus

or

AAA Beef Tenderloin

Cast iron seared 6oz. steak, parsnip mash, veal demi

or

Leek Cream Salmon

Wine braised leek cream, tomato risotto, root vegetables

or

Chef's Daily Risotto

Inspired daily with local ingredients

Add a lobster tail- 22

Side of field mushrooms-10

Lemon butter asparagus-12

Vanilla Bean Cheesecake

Stewed rhubarb and brandy Chantilly

or

Peanut Butter and Chocolate Parfait

Mason jar of house made dark chocolate sauce, peanut butter semifreddo, chopped nuts

59 per person

GST & gratuity not included