

The West Hill Wine Bar Presents
2014 New Years Menu
\$75.00 per person
1 Choice per course

First Course

Seafood Chowder

Fresh & Sustainable Clams, Mussels, Scallops, Shrimp & Halibut
Celery Root, Fennel & Double Smoked Bacon Boston Style

Proscuitto & Oysters

Crispy Proscuitto & Banana Pepper Wrapped Black Salsify
Freshly Shucked Kumamoto Oysters w/ Shallot Mignonette

Confit of Ontario Duck Salad

Slowly Braised Ontario Duck Leg Confit, Hazel Nut Dijon & Empire Apple Vinaigrette
Salad of Petite Herbs, Parsley Root, Watercress, Sour Apple & Watermelon Radish

Marinated Spanish Mackerel

Gently Sweet Pickled Wild Spanish Mackerel Fillet w/ Thinly Sliced Shallots
Crispy Spanish Grasinni, Frisee Salad & Saffron Herb Aioli

Home Spun Palate Cleanser

Fresh Raspberry & Cassis Sorbet

Third Course

Pacific Black Cod & Oxtail

Oven Roasted Pacific Black Cod & Slow Braised Ontario Ox Tail
Atop Yucca & Malanga Root Roasted Garlic Whipped Potato, Madeira Demi Glace

Roulade of Ontario Duck Breast

Roulade of Ontario Duck Breast & Rainbow Swiss Chard atop Roasted Sweet Corn Puree
Brown Butter Sauté of Black Scorzoneria, Chanterelle Ragout

Grilled Organic Beef Tenderloin

45 Day Dry Aged Beef Tenderloin, Heirloom Carrots & Parsley Root
Parmesan Herb & Black Truffle Crusted Baby Japanese Artichoke, Port Reduction

Mennonite Bone in Pork Loin

Oven Roasted Ontario Bone in Mennonite Pork Loin Crusted in Smoked Black Tea
Sauté of Rutabaga, Crispy Bacon & Banana Pepper Hash, Gooseberry Gastrique

Fourth Course

De-Constructed Lemon Parfait

Crispy Meringue Wafers, Fresh Meyer Lemon Curd & Salted Peanut Brittle

Pecan Pie

Miniature Tartlet of Pecan Pie served w/ Home Spun Burnt Sugar Gelato

Exotic Fruit & Toblerone Fondue

Wild & Exotic Fresh Fruits & Molten Dark Chocolate Toblerone Fondue

Wherever Possible I use only Fresh, Local Sourced, Organic, Sustainable and Ecologically Harvested Vegetables, Meats & Seafood's.

We also Strive to Perfect & Tailor Each Dish to our Guests Dietary Needs.

Please Inform your Server of any Dietary Restrictions Prior to Ordering & Understand that this is a Set Menu Where Substitutions May Not Be Possible.

Menu Prepared For Your Gastronomic Pleasure by

Executive Chef/Owner: Christopher Kanka
Sous Chef/Pastry Chef: Brian Palanik