

# PRIMROSE NEW YEAR *Menu*

## SOUP

Wild mushroom velouté, Comté, juniper

## ELABORATED BREADS & ROLLS FROM OUR BOULANGERIE

- Sweet potato & heirloom tomato salad  
with wild mushrooms & thyme
- Quinoa salad with heirloom cherry tomatoes, brussels sprouts leaves,  
& cashew crème
- Winter beets with goat cheese, orange & pistachio dukkah
- Steak tartare, yolk emulsion, sesame, wasabi
- Crab & avocado salad with cilantro & tobiko

## SEAFOOD

- Chilled cocktail shrimp with lemon zest  
& chardonnay vinaigrette
- House-smoked salmon, pickled red onions,  
maple & whisky gastrique
- Snow crab clusters, yuzu mayonnaise
- Blue mussels, sesame, ginger, chili, shoyu
- Fresh shucked East coast oysters, raspberry mignonette, house hot  
sauce, lime, lemon & freshly grated horseradish

## ARTISAN CHARCUTERIE FROM AROUND THE WORLD

- Freshly sliced parma ham, apricot crisp, preserved vegetables, rosehip  
jelly, churned butters, tangerine & chili olives, rosemary & lavender  
artichokes, char-grilled zucchini with basil & parmesan,
- Wild game pâté, green peppercorn & cherry jam,  
house-made sourdough

## MAIN COURSES

- Chicken supreme with morels & madeira butter jus
- Slow roasted duck breast with Asian flavours & sesame seeds
- Confit squash with shiitake, blistered tomatoes, chickpeas,  
spinach & quinoa
- Truffled mashed potatoes, with mascarpone & chives
- Boar bacon wrapped pork tenderloin in gorgonzola sauce with baby  
spinach & preserved pears
- Duck fat roasted carrots with honey, parsley & ginger
- Confit wild cod, pancetta, rosemary, butter bean cassoulet
- Salt-baked turnips with gremolata, roasted pumpkin seeds  
& pumpkin seed oil
- Green goddess gnocchi with heirloom cherry tomatoes, fermented  
cabbage, wild arugula & lemon

## FOR THE LITTLE ONES

- Creamy mac & cheese pasta with cured bacon and aged cheddar
- Beef sliders with cheddar in a mini brioche
- Grilled chicken breast, gravy, mashed potatoes, peas & carrots
- Curly fries with dipping sauces

## DESSERT

Elaborated dessert buffet featuring tortes, chocolate fountains,  
verrines & french petit fours

\$165/PERSON

