



Wesley & Rose

LOBBY BAR



NEW YEAR'S EVE DINNER

STARTERS



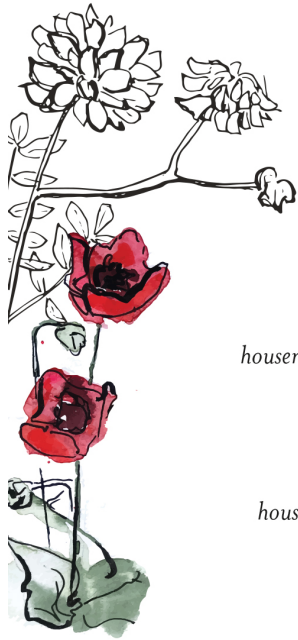
Fig & Goat Cheese Crostini 17 (V)
maple balsamic drizzle

Blood Orange Cured Salmon 19 (GF)
crème fraîche, capers, foccacia

Duck Confit Rillettes 22 (DF)
housemade pickles, sourgum molasses sweetened mustard,
grilled organic bread

Oysters on the Half Shell 27 (GF/DF)
half dozen fresh, seasonal oysters
housemade cocktail sauce, mignonette, charred lemon

Seafood Platter 85 (GF/DF)
oysters on the half shell, chilled crab legs,
shrimp cocktail, chilled mussels salad



SOUP & SALAD



all Mains served with choice of soup or salad

Grilled Asparagus & Winter Greens Salad (GF/VG)
toasted pine nut brittle, saffron roasted pear,
castelvetro olive vinaigrette

Lobster & Spanish Sherry Bisque (GF)
lobster oil & chives

Black Eyed Pea & Kale Soup (GF/VG)
sweet potatoes & veggies



MAINS



Miso Glazed Mushroom "Scallops" 59 (GF/VG)
lemongrass risotto, edamame, seaweed caviar,
cucumber, mint

Lobster Broth Risotto 71 (GF/DF)
cracked lobster claws, edamame,
cucumber, mint, lobster oil

Grilled Beef Tenderloin 75 (GF/DF)
grilled asparagus, hopp'n' john, cherry demi

Surf & Turf 99 (GF/DF)
grilled beef tenderloin & lobster tail,
garlic mashed yukon gold potatoes,
seasonal vegetables, red wine bordelaise

24oz Bone-in Tomahawk Bison Ribeye 135 (GF/DF)
garlic mashed yukon gold potatoes,
seasonal vegetables, red wine borelaise



DESSERTS



Classic Chocolate Torte 12 (GF)
cardamom blackberry sauce

Vanilla Creme Brûlée 15 (GF)
fresh berries

Preserved Peach Cheesecake 13 (GF)
peach coulis

Chocolate Cream Pie 13 (GF/VG)
date walnut crust, coconut whipped cream

