

New Year's Eve 2011

**Let us Help you Celebrate
the Old Year
Welcome the New!**

Early Seatings 5pm, 5.30, 6pm

Appetizer

**Warm Chevre and Marinated
Portabello Mushroom**
*Baby Lettuces and Roma Tomatoes,
With Aged Balsamic Vinaigrette & Basil Oil*

ENTRÉE

Crisp Confit of Muscovy Duck
*Asparagus and Asiago Risotto
Cranberry Orange Duck Jus*
Or

Ontario Beef Tenderloin
*with Walnuts and Mushrooms on
Blue Cheese Scalloped Potatoes*

DESSERT

A Study In Chocolate
Milk, White and Dark Miniatures

\$45 per person

**519 822 4465
www.otherbrothers.ca**

New Year's Eve 2011

2nd seatings 6.30 & 7.00pm \$68 per person

Late Seatings from 7.30pm

\$75 per person

AMUSE

**Rosemary Pecan Stuffed Dates &
Brandy Soaked Foie Gras Prunes**
With Spiced Mulled Wine

Appetizer

Sauteed Black Tiger Shrimp
on Puff Pastry with Pernod Pink Peppercorn Cream

SALAD

**Warm Chevre and Marinated
Portabello Mushroom**
*Baby Lettuces and Roma Tomatoes,
With Aged Balsamic Vinaigrette and Basil Oil*

PALATE CLEANSER

Fresh Ginger Shooter
and Ginger Iced Milk

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