



NYE Table D'hôte - \$79

APPETIZER

Golden Crest Scallops - Three pan-seared scallops drizzled with champagne butter sauce and topped with trout roe.

FIRST COURSE

Winter Salad - Seasonal mixed greens, crisp apples, walnuts, cranberries, crumbled feta with fig, served with a honey vinaigrette.

MAIN COURSE (Choose one)

Prime Rib - A perfectly cooked cut of prime rib, served with creamy herb and garlic mashed potatoes, seasonal vegetables, sautéed mushrooms, and topped with a rich peppercorn red wine demi-glace.

OR

Seafood Linguini - Wild Argentinian shrimp, NS scallops, New Brunswick lobster, and mussels in a creamy garlic butter herb sauce with aged cheddar linguine, served with grilled sourdough bread.

DESSERT (Choose one)

Vanilla Bean Ice Cream - Served with your choice of caramel or chocolate sauce, garnished with fresh strawberries.

OR

Crème Brûlée - A rich and silky custard with a perfectly caramelized sugar crust.

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