

TAP & BARREL

new year's eve menu

CELEBRATION OF SEAFOOD

feature sparkling

Bottega Prosecco

5oz \$9 | Btl \$45

à la carte features

BC Halibut Cake \$13⁵⁰

lemon caper aioli, pickled onions,
fresh dill, panko crust

Lobster & Scallop Spaghettini \$29⁹⁵

pan-seared lobster, scallops and prawns,
lobster lemon cream sauce, parmesan breadcrumbs,
tarragon, parmesan

🍷 *Quails' Gate Chardonnay 6oz \$12 | 9oz \$17⁷⁵ | Btl \$48*

Surf & Turf Sirloin \$43⁹⁵ (GF)

7oz AAA sirloin, pan-seared lobster,
scallops and prawns in a lobster tarragon butter,
roasted garlic mashed potatoes, charred broccolini

🍷 *Mt. Boucherie Pinot Noir 6oz \$12 | 9oz \$17⁷⁵ | Btl \$48*

Wild Mushroom Sirloin \$34⁹⁵ (GF)

7oz AAA sirloin, bistro steak butter,
sautéed local wild mushrooms,
roasted garlic mashed potatoes, charred broccolini

🍷 *Terralux Syrah 6oz \$15 | 9oz \$22 | Btl \$60*

Prosecco Crème Brûlée \$11⁹⁵ (GF)

prosecco custard, brûlée sugar

Tuxedo Cheesecake \$11⁹⁵

new york style cheesecake, chocolate pearls,
warm spanish chocolate sauce, vanilla whip

sparkling

Narrative 'XC Method'

5oz \$11 | Btl \$55

Unsworth 'Charme de l'île'

Btl \$75

Moët & Chandon Impérial Champagne

Btl \$165

Dom Pérignon Brut Champagne

Btl \$515

Cantina Arceto 'Migliolungo' Lambrusco Emilia

Btl \$70

(GF) GLUTEN-FRIENDLY

PRICE DOES NOT INCLUDE TAX OR GRATUITY
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
OR DIETARY RESTRICTIONS

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CELEBRATION OF SEAFOOD

3-COURSES | \$55

(Select one dish from each course)

first course

Seafood Chowder

new england style chowder, cod, clams, potatoes, corn, old bay seasoning

BC Halibut Cake

lemon caper aioli, pickled onions, fresh dill, panko crust

Calabrian Chili & Garlic Prawns

five sautéed prawns, spicy calabrian chili crunch, garlic shallot butter, white wine, lemon, grape tomatoes, grilled bread *(half order)*

Starter Field Greens Salad ^{GF}

hearty field greens, feta, cucumber, grape tomatoes, crispy chickpeas, green goddess vinaigrette, roasted pumpkin seeds


Starter Roasted Garlic Caesar Salad

romaine hearts, crispy capers, parmesan, house baked croutons, caesar dressing

second course


Lobster & Scallop Spaghettini

pan-seared lobster, scallops and prawns, lobster lemon cream sauce, parmesan breadcrumbs, tarragon, parmesan

 *Quails' Gate Chardonnay 6oz \$12 | 9oz \$17⁷⁵ | Btl \$48*

Caper Dill Salmon ^{GF}

oven roasted steelhead, crispy potatoes, caper dill aioli, seasonal vegetables, dill, parsley

 *Modest 'Les Cinq Sink' Rosé 6oz \$12 | 9oz \$17⁷⁵ | Btl \$48*

Surf & Turf Sirloin +\$12 ^{GF}

7oz AAA sirloin, pan-seared lobster, scallops and prawns in a lobster tarragon butter, roasted garlic mashed potatoes, charred broccolini

 *Mt. Boucherie Pinot Noir 6oz \$12 | 9oz \$17⁷⁵ | Btl \$48*


Wild Mushroom Sirloin ^{GF}

7oz AAA sirloin, bistro steak butter, sautéed local wild mushrooms, roasted garlic mashed potatoes, charred broccolini

 *Terralux Syrah 6oz \$15 | 9oz \$22 | Btl \$60*

Forager Chicken ^{GF}

roasted chicken breast, local wild mushrooms, porcini peppercorn demi-glace, roasted garlic mashed potatoes, seasonal vegetables

 *Pebble Lane Chardonnay 6oz \$11⁵⁰ | 9oz \$17 | Btl \$46*

third course

Prosecco Crème Brûlée ^{GF}

prosecco custard, brûlée sugar

Tuxedo Cheesecake

new york style cheesecake, chocolate pearls, warm spanish chocolate sauce, vanilla whip