

EST. 2004
RELISH
THE PUB

Dec 31st, 2018 – New Year's Eve Menu – 4 Course

Guests are invited to select one item from each section.

SOUP & SALAD

Strawberry & Mango Salad *(v) / *(gf)

quinoa, kale, arugula, carrot, radish, cucumber, citrus vinaigrette

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Caesar Salad

chilled romaine hearts, bacon, crispy croutons, parmesan cheese

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Butternut Squash Bisque *(v) / *(gf)

basil crisp, sour cream

APPETIZERS

Maple Walnut Prawns *(gf)

lightly fried tempura prawns, yuzu mayo, spiced walnuts, toasted sesame, togarashi

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Relish Crab Cakes

cucumber & carrot sunomono salad, chipotle aioli

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Herb Tossed Organic Beet Hash *(v) / *(gf)

deep fried brussel sprouts, goat cheese crumble, balsamic reduction

ENTREES

Molasses And Chipotle Braised Short Ribs *(gf)

slow braised alberta beef, garlic mashed red potato, seasonal vegetables , au jus

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Prosciutto Wrapped Free-Run Chicken *(gf)

garlic mashed red potato, seasonal vegetables, pan gravy

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Smoked Paprika Rubbed Wild Sockeye Salmon *(gf)

coconut rice pilaf, seasonal vegetables, beurre blanc

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Oven-Roasted Portabello Steak *(v) / *(gf)

spiced kennebec hash, bell peppers, asparagus, zucchini, truffle tomato sauce, balsamic reduction

RELISH DESSERTS

New York Style Cheesecake *(v)

strawberry compote, chantilly cream

Chocolate And Strawberry Bread Pudding *(v)

caramel sauce, vanilla gelatos

*(v) denotes vegetarian item / *(gf) denotes gluten free item

Menu: \$70 includes 5% GST & 17% Gratuity