

New Year's Eve

AT ATELIER BY RADEX

Sweet Shrimp served with a glass of Champagne

Choice of Appetiser

TUNA TARTARE w/ capers and Bermuda onion
RAVIOLIS DE HOMARD house made w/ beurre blanc and lobster oil
ESCARGOT green herb garlic butter w/ gorgonzola
TOMATO CAPRESE buffalo mozzarella, Thai basil and balsamic
FOIE GRAS TERRINE w/ orange marmelade
MOULES CURRY ROUGE white wine, herbs, tomato lobster fumet
BEEF TARTARE olive oil, capers, onions and quail egg

Choice of Soup or Salad

Soup of the moment or Farm Greens Salad

Choice of Entree

CANADIAN WAPITI elk tenderloin w/ march de vin
POULET BEAUJOLAIS roasted chicken breast with shallot confit
RAVIOLIS DE HOMARD house made w/ beurre blanc and lobster oil
SAMON ROTTI roasted salmon w/ infused oils
VEGETARIAN GOURMAND the chefs own creation
BOUILLABIASSE salmon, shrimp and mussels, tomato lobster fumet
AHI TUNA charred w/ Thai spices & house made pickled ginger
RACK OF LAMB charbroiled with mushroom ragout
FILET DIJONNAISE cooked w/ Dijon mustard & creme fraiche

Atelier Dessert

Finale

French Brie with poached Pear