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LODGE MADE ARTISANAL BREADS

◦ *Maple pecan butter, eggplant caponata dip*



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ST UZZ ICH I N O

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BEET & GOAT CHEESE NAPOLEON

Orange maple gel, hazelnut nougatine

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ZUPPA

SUDO FARMS BUTTERNUT SQUASH SOUP

Fairwinds Farm goat cheese terrine, black garlic crema, crispy shallot

AN T I P A S T I

CUCUMBER LOBSTER ROULADE

Kalamata olive tuile, lemon caviar, olive soil

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OR

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TOASTED ITALIAN SAUSAGE RAVIOLI

Lodge made marinara and tapenade

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I N T E R M E Z Z O

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LIMONCELLO LIME GRANITA

S E C O N D I

N O R T H E R N G O L D A A A A L B E R T A

T E N D E R L O I N

Mushroom fricassee with crispy potato, Gorgonzola sauce

OR

F R E E R A N G E T U R K E Y R O U L A D E

*Celeriac mash potato, Italian sausage stuffing, cranberry relish, sage
gravy*

OR

O R G A N I C K I N G S A L M O N T O U R N E D O

Risotto Milanese, pistachio cream mouse, seasonal vegetables

OR

H E R B C R U S T E D M U S H R O O M

*Grilled cauliflower, black garlic mash, tomato coulis,
Champagne beurre blanc*

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D O L C E

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P I S T A C H I O & C A R A M E L B A V A R O I S

Honeycomb tuile, raspberry coulis, crispy feuilletine



NEW YEARS EVE AT LA TERRAZZA | 89PP

Please inform your server of any allergies or dietary requests