

# TRIO <sup>3</sup> NEW YEARS MENU

WINE | FOOD | PLEASURE

## CHOICE OF ONE

### WALDORF SALAD

CANDIED WALNUTS, GRANNY SMITH APPLES, RED OAK LETTUCE, BIB LETTUCE, RED SEEDLESS GRAPES, FRIZE, AND BLUE CHEESE. CREAMY LEMON VINAIGRETTE

### ARTISAN CRAFTED DAILY SOUP

## CHOICE OF ONE

### TURF

BACON WRAPPED BEEF TENDERLOIN, GOAT CHEESE WHIPPED POTATOES, FRENCH BEANS & BABY CARROTS, RED WINE & COFFEE REDUCTION

### SURF

MUSSELS, CLAMS, CALAMARI, SHRIMP, ATLANTIC SALMON STEAMED IN COCONUT & LEMON GRASS BROTH WITH FINGERLING POTATOES & BABY BOK CHOY

### TRUFFLED WILD MUSHROOM LINGUINE

OYSTER, CREMINI, AND PORTOBELLO MUSHROOMS SAUTEED IN GARLIC, WHITE WINE, SHALLOTS, FRESH HERBS, LEMON, EXTRA VIRGIN OLIVE OIL, TRUFFLE OIL

## CHOICE OF ONE

### MAPLE & CINNAMON BREAD PUDDING

RUM SAUCE

### HOUSE-MADE KEY LIME PIE

CHANTILLY CREAM

**AVAILABLE DECEMBER 29-31, 2023**

**\$70 / PERSON**

(PRICE SUBJECT TO SERVICE CHARGE & TAXES)

**LIMITED SEATING AVAILABLE**

**CALL TO RESERVE: 905.695.1735**



**NO  
VO  
TEL**  
VAUGHAN

