

HEIST

RESTAURANT + WINE CLUB

New Year's Eve

PRIX FIXE MENU 115

appetizers | choice of

CAESAR SALAD

romaine, grilled corn, applewood smoked bacon, grana padano, caesar dressing

BURRATA SALAD

roasted beets, pistachio gremolata, olive oil, maldon salt *V*

SHRIMP COCKTAIL

poached jumbo shrimp, lemon, classic seafood sauce *GF*

BEEF CARPACCIO

cognac mustard, aioli, shaved grana padano, crispy shallot, maldon salt, olive oil

CALAMARI FRITTI

crispy calamari, house made tzatziki zucchini chips, lemon

ARANCINI

gruyère stuffed crispy fried rice, pomodoro, basil *V*

| optional add-ons for the table

CAVIAR SERVICE

10g	30
20g	50
50g	110

EAST COAST OYSTERS

half dozen	23
dozen	45

LOBSTER COCKTAIL

half	36
whole	70

mains | choice of

10 OZ STRIPLOIN—CANADIAN ‘AAA’

roasted new potatoes, seasonal vegetables, red wine jus
* add lobster tail \$25

GRILLED ATLANTIC SALMON

seasonal vegetables, roasted new potatoes, citrus-butter sauce

SPAGHETTI ALLA CHITARRA

snow crab claw, picked blue crab meat, brandy, cherry tomato cream sauce, pangrattato

CRACKLING OVEN ROASTED CHICKEN

roasted new potatoes, braised kale, red wine jus

PAN ROASTED GNOCCHI

grilled corn, roasted peppers, peas, mushrooms, scallion, garlic crema, grana padano *V*

VEAL MARSALA

braised kale, roasted new potatoes, mushroom-marsala jus

CHICKEN PARMIGIANA

breaded chicken breast, pomodoro, buffalo mozzarella, rigatoni alla vodka

MISO MARINATED COD

sweet potato puree, stir fried greens, sesame

| add-ons

truffle fries	14	grilled lobster tail	25	ossetra caviar 10g	30
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dessert duo

CHEESECAKERY BAKERY CHEESECAKE

wild berry coulis

FLOURLESS CHOCOLATE TORTE

chocolate ganache, chantilly cream, fresh berries