

NEW YEARS 2015!!!!. LIVE MUSIC AND DELICIOUS FOOD



AMUSE BOUSE WITH CHAMPAIGNE

Fresh west coast Kusshi oyster topped with crispy tempura julienne seaweed and blue cheese pearls.

or

Beet and butternut squash Carpaccio topped with cauliflower pearls and cilantro oil.

SOUP

Organic chicken consommé served with a soft poached quail egg, duck prosciutto and frisseé.

or

Tomato consommé served with ricotta crostini and fresh herbs.

APPETIZER

Scallop Ravioli

A duo of Salt Spring Island Scallop ravioli and Nova Scotia lobster dumpling, finished with lobster bisque and Parmigiano-Reggiano foam.

or

Roasted Apple and Radicchio Salad

Roasted Fuji apple, grilled radicchio, sliced apricots and crumbled goat cheese finished with apricot aged balsamic vinaigrette, toasted pumpkin seeds and fresh pea shoots.

ENTRÉE

Stuffed Chicken Supreme

Black Truffle and spinach stuffed Chicken served with a Chanterelle mushroom reduction, creamy polenta glazed carrots and green asparagus.

or

Organic Bison Tenderloin

Pan seared 6 Oz Organic Bison tenderloin served with pomme puree, confit shallots, green peas, glazed carrots and a bourbon jus.

or

Pacific Black Cod

Pan roasted black cod served in a manila clam and shiitake mushroom Chardonnay bierre blanc accompanied by pomme puree and green asparagus.

or

Potato Risotto

Local Saskatchewan potatoes cooked risotto style, finished with beet puree, crème fraiche and Parmigiano-Reggiano

DESSERT

Chocolate Lava Cake served with vanilla ice cream

or

Whiskey Carrot Cake with Buffalo Trace Bourbon Toffee

Price per Person \$65

Reservations online at www.leydas.com or PH:306-2440707