



NEW YEAR'S EVE FEAST

7:30pm | \$95

CARNIVORE

CRISPY PORK BELLY
APPLE SLAW

DOUBLE CHICKEN CONSOMME
CHICKEN CONFIT DUMPLING

PARMESAN RAVIOLI
ARUGULA, PROSCIUTTO CRISP

**CAST IRON SEARED AAA ALBERTA
BEEF TENDERLOIN**
POMME PUREE, BLUE CHEESE BUTTER,
RED WINE DEMI-GLACE

**BLACK FOREST MOLTEN
SMOKED CHOCOLATE CAKE**
VANILLA ICE CREAM

PESCETARIAN

PAN SEARED SCALLOP
POMME PUREE, BROWN BUTTER, GAUFRETTE

SIDE STRIPE SHRIMP BISQUE
CREME FRAICHE, LEMON TUILE

MISO GLAZED SABLEFISH
GARLIC GINGER BABY BOK CHOY, DASHI,
RICE CRISP

SEARED RARE ALBACORE TUNA
CARROT GINGER PUREE, PICKLED
VEGETABLES, TEMPURA CRISPS

ANGEL FOOD CAKE
TOASTED ALMOND, TOFFEE SAUCE,
VANILLA WHIPPED MASCARPONE

HERBIVORE

GOAT CHEESE CROQUETTE
TOMATO JAM

CAULIFLOWER AND CELERIAC VELOUTE
TRUFFLE OIL, POTATO CRISPS

PURPLE AND GOLD BEET TARTAR
ARUGULA, PUMPKIN SEED,
BALSAMIC

SAVOY CABBAGE ROLLS
ROASTED MUSHROOM RISOTTO,
BLACK FUTSU SQUASH PUREE

OLIVE OIL AND CORNMEAL CAKE
BLOOD ORANGE
COCONUT WHIP

As Tribal Park Allies, ROAR adds 1% of your total bill so the Tla-o-qui-aht Nation can continue the restoration and guardianship of their lands on which we sit.



LIVE FIRE X SEAFOOD X BAR

NEW YEAR'S EVE FEAST

5pm | \$75

CARNIVORE

DOUBLE CHICKEN CONSOMME
CHICKEN CONFIT DUMPLING

**CAST IRON SEARED AAA ALBERTA
BEEF TENDERLOIN**
POMME PUREE, BLUE CHEESE BUTTER,
RED WINE DEMI-GLACE

**BLACK FOREST MOLTEN
SMOKED CHOCOLATE CAKE**
VANILLA ICE CREAM

PESCETARIAN

SIDE STRIPE SHRIMP BISQUE
CREME FRAICHE, LEMON TUILE

SEARED RARE ALBACORE TUNA
CARROT GINGER PUREE, PICKLED
VEGETABLES, TEMPURA CRISPS

ANGEL FOOD CAKE
TOASTED ALMOND, TOFFEE SAUCE,
VANILLA WHIPPED MASCARPONE

HERBIVORE

CAULIFLOWER AND CELERIAC VELOUTE
TRUFFLE OIL, POTATO CRISPS

SAVOY CABBAGE ROLLS
ROASTED MUSHROOM RISOTTO,
BLACK FUTSU SQUASH PUREE

OLIVE OIL AND CORNMEAL CAKE
BLOOD ORANGE
COCONUT WHIP

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