



New Years Eve

2020

STARTER

Kale Salad

Roasted butternut squash, spiced chickpeas, dried cranberries, and crumbled feta

Warm Crusted Brie · additional \$3

House-made red pepper jelly, arugula salad, and toasted focaccia

Chilled Tiger Shrimp · additional \$6

House-made cocktail sauce, corn relish, salsa verde, and microgreens

Seafood Chowder

Mussels, shrimp, clams, white fish, potato, smoked bacon

Slow Roasted Pork Belly

Apple sauce, garlic purée, and port jus

REFRESH

Blood Orange Sorbet

 Gluten-free

 Dairy-free

 Vegetarian

Prices do not include taxes and fees.

MAIN

Jail Island Salmon 🍴

Pan-seared with sautéed smoked bacon, chicory, cannellini beans, roasted garlic, fennel and tomato broth

Risotto

Forest mushrooms, truffle oil, and shaved Parmesan

Roast Piri Piri Chicken Breast 🍴

Bird's eye chilli marinade, forest mushroom ragout, crème fraîche, parsnip mash with crispy Brussels sprout leaves

Grilled Angus Beef Tenderloin · additional \$9

Roasted garlic, shallots, mushroom stew, red wine, thyme jus, cauliflower and beet purée, and sautéed gnocchi

Grilled Ontario 10oz Centre Cut Pork Chop 🍴

Cider pepper glaze, braised red cabbage, and vanilla bean sweet potato mash

DESSERT

Chocolatey Mini Beignet Trio

White chocolate, hazelnut chocolate, and dark chocolate

Raspberry Sorbet "Halo" by Gelato Fresco with Lemon Tuille Cookie

Maple Creme Brûlée

With turbinado sugar crust

Dulce de Leche

Chocolate-dipped cheesecake with spiced pecans

Warm Apple Blossom

With caramel sauce and vanilla ice cream



THE WATERMARK
ROOFTOP FALLSVIEW DINING

EXECUTIVE CHEF: TIM O'DONNELL