

MANTLES NYE 2022 GRAND FINALE

THREE COURSE MENU

5:00-7:00pm \$65*

ACT ONE

Roasted Carrot Salad, Charred Orange Gremolata,
Parmesan Cream, Watermelon Radish,
Grainy Mustard Vinaigrette

OR

Peaches & Cream Corn Consommé

ACT TWO

Butter Sous Vide Sable Fish, Roasted Butternut
Squash & Apple Succotash, Charred Onion Rouille

OR

Duo of Quebec Duck, Maple Glazed Breast,
Cranberry Confit Crepinette, Cognac Demi Glaze

CURTAIN CALL

Honey Cake with Fresh Cream paired with
a Local Cheese selection

Coffee or Tea to Finish



KIDS MENU - UP TO AGE 12

Crudit  & Dip
Bowl of Tomato Soup & Crackers
Grilled Chicken Breast, Roast Potatoes, Veggies
Chocolate Brownie
\$25

SIX COURSE MENU

7:30pm to close \$110*

Wine Pairing presented by Hester Creek \$30 add on

WELCOME

Chef's Amuse Bouche

WARMING UP

Peaches & Cream Corn Consomm 
Hester Creek Pinot Blanc

ACT ONE

Roasted Carrot Salad, Charred Orange Gremolata,
Parmesan Cream, Watermelon Radish,
Grainy Mustard Vinaigrette
Hester Creek Chardonnay

INTERMEZZO

House-made Lemon Granite
in Hester Creek Old Vines Brut

ACT TWO

Butter Sous Vide Sable Fish, Roasted Butternut
Squash & Apple Succotash, Charred Onion Rouille
Hester Creek Old Vine Trebbiano

CRESCENDO

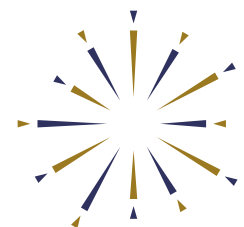
Duo of Quebec Duck, Maple Glazed Breast,
Cranberry Confit Crepinette, Cognac Demi Glaze
Hester Creek Syrah

CURTAIN CALL

Honey Cake, Fresh Cream paired with
a Local Cheese selection
Hester Creek Rose Cabernet Franc

Coffee or Tea to Finish

MANTLES
RESTAURANT | LOUNGE



*TAX AND GRATUITY NOT INCLUDED

MENUS SUBJECT TO CHANGE BASED ON AVAILABILITY. CHEF RESERVES THE RIGHT TO SUBSTITUTE ANY ITEM.