

# Celebrate NEW YEAR'S EVE

## December 31, 2012

5 pm until closing | \$45 per person

*tax and gratuity not included*

**3 COURSE DINNER  
PREPARED BY  
CHEF MICHAEL BARDEAU,  
FEATURING FRESH  
SEASONAL INGREDIENTS.**

**RESERVATIONS 250.743.5100**



### APPETIZER

Roasted Maple Glazed Butternut Squash Soup, Beet Puree,  
Crème Fraiche

Or

Citrus & Vodka Cured Salmon Nicoise Salad

### PALETTE CLEANSER

Champagne & Saskatoon Berry Sorbet

### ENTRÉE

Beef Wellington

Gorgonzola Stuffed Beef Tenderloin, Puff Pastry, Wild  
Mushroom Demi, Seasonal Vegetable, Potato

Or

Cornish Game Hen, Rosemary, Caramelized Shallot & Walnut  
Stuffing, Baby Yukon's, Roasted Winter Vegetable Medley,  
Honey Cranberry Jus

Or

Salt Spring Smoked Sable Fish Poached in a Miso Shitake  
Mushroom Broth, Asian Noodles, Bok Choy, Chive, Carrots,  
Red Pepper

### DESSERT

Death by Chocolate, White Chocolate &  
Raspberry Ganache



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