

HERON ROCK BISTRO ~NYE 2018

~FEATURE COCKTAIL~

BUBBLY BUFFALO

BUFFALO TRACE BOURBON, COINTREAU, DROP OF VANILLA SIMPLE SYRUP & FRESH ORANGE
TOPPED WITH CAVA

12

~TO START~

DUNGENESS CRAB MAC & CHEESE

CHÈVRE & HAVARTI, PANKO AND OLIVE OIL CRUST

OR

MUSSELS & CLAMS

DARK ALE AND CHIPOTLE BROTH, PICKLED RED ONIONS AND CILANTRO

OR

ARUGULA SALAD

ROASTED SUNCHOKES, CHERRY & YELLOW TOMATOES, RADISH, GOAT CHEESE

CHARRED LEMON VINAIGRETTE

OR

CRÉOLE SPOT PRAWN & CORN SOUP

WITH GALLOPING GOOSE ANDOUILLE SAUSAGE

~2~

OYSTER TRIO

1 FRIED with SMOKED PAPRIKA AIOLI

1 FRESH SHUCKED with HOUSE MIGNONETTE

1 ROASTED with GARLIC, LEMON & CHILI BUTTER

OR

CHEESE PLATE

SAINT BENOÎT BLEU // LOCAL RACLETTE // NATURAL PASTURES BRIE

SULTANA & APRICOT PRESERVE WITH CROSTINI

~MAIN COURSE~

BEEF SHORTRIB

SLOW BRAISED CERTIFIED ANGUS BEEF,

HORSERADISH WHIPPED POTATOES, CAULIFLOWER PURÉE, RED & GREEN CHIMICHURRI

OR

½ ROASTED FARMHOUSE CHICKEN

APPLE AND HERB STUFFING, PAN GRAVY,

BRUSSEL SPROUT SALAD WITH CRACKLING & ORANGE-CORIANDER VINAIGRETTE

OR

CHAMOMILE POACHED WILD COHO

SCALLOP & CHIVE RISOTTO, SAUTÉED GREEN BEANS, HOUSE PICKLED BEET

CHAMPAGNE AND THYME BEURRE BLANC, ORGANIC NORTHERN DEVINE CAVIAR

OR

WILD MUSHROOM AND CEMEMBERT PEROGIES

HOMEMADE PEROGIES SAUTÉED IN BROWN BUTTER

RAPINI AND BABY CARROT STIRFRY WITH GARLIC CHIPS

~TO FINISH~

MANDARIN ORANGE CURD PIE

GRAHAM CRUST, WHIPPED CREAM

OR

MULLED WINE POACHED PEAR

WHIPPED MASCARPONE CHEESE

OR

DARK CHOCOLATE POT DU CRÈME

SAINT BENOIT BLEU RICE COOKIE, FRESH RASPBERRIES

4 COURSE ~ \$65 ~ (EARLY SEATING 4:30-6:30)

~ \$75 ~ (LATE SEATING 8:30-10:30)

LIVE MUSIC 9:30

À LA CARTE MENU

STARTERS

FRESH SHUCKED OYSTERS

HALF DOZEN 15 // DOZEN 27

STEAMED MUSSELS & CLAMS

DARK ALE AND CHIPOTLE BROTH, PICKLED RED ONIONS AND CILANTRO
18

CAESAR SALAD

10

ARUGULA SALAD

ROASTED SUNCHOKES, CHERRY & YELLOW TOMATOES, RADISH, GOAT CHEESE,
CHARRED LEMON VINAGRETTE
10

FRENCH ONION SOUP

12

CRÉOLE SPOT PRAWN & CORN SOUP

WITH GALLOPING GOOSE ANDOUILLE SAUSAGE
12

DUNGENESS CRAB MAC & CHEESE

CHÈVRE & HAVARTI, PANKO AND OLIVE OIL CRUST
12

~MAIN COURSE~

STEAK FRITES

CERTIFIED ANGUS BEEF STRIPLOIN TOPPED WITH BALSAMIC & SHALLOT BUTTER
6 OZ 25 // 8 OZ 31 // 10 OZ 37 // 12 OZ 43

CREAMY GNOCCHI

HAND MADE GNOCCHI, CHIVES, CAMBAZOLA, WILD MUSHROOMS CREAM
18

LAMB BURGER

NATURALLY RAISED LOCAL LAMB, STILTON CHEESE, ONION RELISH, HOUSE BAKED BUN
HAND CUT KENNEBEC FRIES OR ORGANIC GREENS WITH DIJON-SHALLOT VINAGRETTE
18

~TO FINISH~

MANDARIN ORANGE CURD PIE

GRAHAM CRUST, WHIPPED CREAM
10

MULLED WINE POACHED PEAR

WHIPPED MASCARPONE CHEESE
10

DARK CHOCOLATE POT DU CRÈME

SAINT BENOIT BLEU RICE COOKIE, FRESH RASPBERRIES
10