



## NEW YEAR'S EVE DECEMBER 31<sup>ST</sup>, 2025

\$198 per person | 6-course menu

### TO START

#### Mixed Olives & Focaccia

house blend spices, extra virgin olive oil, fresh herbs

#### 1<sup>ST</sup> APPETIZER

(a choice of)

#### Meatballs

veal, pork, beef, house-made pomodoro, basil

#### West Coast Crab Cakes

blue crab, baby shrimp, corn sofrito, saffron aioli  
- a Water St. Cafe tradition!

#### SOUP & SALAD

(a choice of)

#### Carrot & Ginger Soup

dill crème fraîche, basil oil

#### Rocket & Beet Salad

goat cheese, roasted pecans, red & golden beets,  
arugula, maple vinaigrette

#### 2<sup>ND</sup> APPETIZER

(a choice of)

#### Bison Carpaccio

pink peppercorn crust, grana padano, truffle aioli,  
olive oil, crispy capers, balsamic glaze

#### Burrata & Pesto

grana padano, pistachio, basil pesto  
add house-baked focaccia +12

#### MAIN COURSE

(a choice of)

#### Sablefish & Lobster

bc sablefish, butter-poached lobster tail, crispy potatoes,  
tomato-fennel broth, heirloom tomatoes

#### Surf & Turf

48-hour short rib, garlic prawns, gremolata, herb-whipped potatoes,  
hoisin glaze, roasted kale

#### Butternut Squash Ravioli

asiago, ricotta, roasted winter squash, sage butter, pistachios  
add garlic butter jumbo prawns +14

#### DESSERT

(a choice of)

#### Limoncello Cream Puff

limoncello cream, Italian meringue, raspberry pearls

#### Fresh Fruit Sorbetto

seasonal flavours, fresh fruit coulis, candied pistachios, fresh fruit

**Complimentary Toast of Bubbles at Midnight**



  @2ndFloorGastown