



NEW YEAR'S EVE

Dinner

AT

LE ST. LAURENT

TUESDAY DECEMBER 31ST

460 ST. LAURENT BLVD, PH

Join Le St. Laurent for a celebration like no other for a dazzling dining experience and unparalleled views of the city's spectacular lights.

Book your reservation by email only at
shannon@lestlaurent.ca

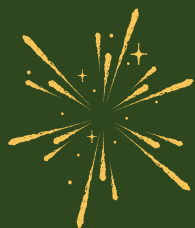
www.lestlaurent.ca



The menu for this year's celebration is 4 courses, starting off with a glass of Prosecco. There are options for all courses, as well as an option to add a fifth cheese course.

The menu is \$125/ guest (tax free this year as the HST hiatus will be in effect).

Reservations by email at shannon@lestlaurent.ca



We have two seatings this year, the early seating at 5:30pm, 6:00pm, and 6:30pm and the later seating at 8:00pm, 8:30pm, and 9:00pm. Each seating time has limited spots so book early!



NEW YEARS EVE 2024
MENU.

CELEBRATORY GLASS OF PROSECCO

COURSE ONE

Frisee Salad

*Apple/ fig/ chevre croutons/ maple pecan praline/
apple & pommery mustard vinaigrette*

OR

Lobster Bisque

Lobster creme fraiche/ chives

COURSE TWO

Butternut Squash Ravioli

Whipped ricotta/ winter truffle/ browned butter & sage

OR

Cavatelli

12 hour braised beef short rib ragout/ parmesan

COURSE THREE

Duck Cassoulet

*Duck sausage/ confit leg/ foie gras/
flageolet/ roasted roots*

OR

Butter Poached Lobster Tail & Seared Scallops

Fondant potatoes/ cauliflower/ carrot cream/ lobster hollandaise

OR

Confit Lamb

*Farro Risotto/ squash/ black trumpet mushrooms/
soubise/ pickled pearl onion*

CHEESE COURSE

OPTIONAL - ADD \$15/GUEST

COURSE FOUR

Fondant Baulois

Ganache/ white chocolate soil/ creme fraiche

OR

Aerated Vanilla Sponge Cake

Seabuckthorn posset/ smoked white chocolate & maple mousse/ cranberry coulis