

# gezellig

## Give the gift of Gezellig

Our gift cards are ideal for gifts for family, co-workers & friends and corporate giving. They can be redeemed at gezellig, as well as at our sister restaurants, Play food & wine and Beckta

To get yours today,  
stop by gezellig any time,  
or purchase online at  
[www.gezelligdining.ca](http://www.gezelligdining.ca)



# NEW YEAR'S EVE 2015

We will be offering 3 and 4 course menus designed by our Executive Chef, Michael Moffatt and Chef de Cuisine, Chris Wylie with optional wine pairings available selected by our Sommelier, Evan Keaschuk

For earlier seatings starting at 6:00 - 7:00 p.m.,  
we will be offering a 3 Course Menu for \$70.00\* per person  
with an optional wine pairing for \$35.00\* per person

For seatings starting at 8 - 10:00 p.m.,  
we will be offering a 4 Course Menu for \$89.00\* per person  
with an optional wine pairing for \$45.00\*

\*All prices are listed before tax and gratuity  
To reserve, please call us at 613-680-9086

## HOLIDAY HOURS

December 24, 25 & 26: Closed New Year's Eve: 5:30pm - 2016 New Year's Day: Closed



# New Year's Eve 2015

## 3 Course Menu

For Reservations Starting at 6 -7pm

*\$70 per person, plus tax and gratuity*

*Optional wine pairing available for \$35 per person, plus tax and gratuity*

### ~ First ~

foie gras **terriner**, onion-raisin-fig jam, brioche crisps, szechwan peppercorn

or

lobster and shrimp **sausage**, pickled onion, trout roe, vanilla-celeriac puree

or

coconut-pumpkin **soup**, curried pumpkin seed and quinoa salad, ginger oil, roasted garlic croutons

or

**wild mushroom fricasée**, blue cheese rarebit, sautéed kale, pickled mushrooms, toast

or

grilled **quail**, jerk marinade, polenta fries, chickpea salad, cilantro yogurt

### ~ Second ~

duck leg **confit**, white bean cassoulet, braised cabbage, bacon, roasted squash gastrique

or

**arctic char**, pork belly, mushroom conserva, smoked parsnip puree, watercress, blood orange syrup

or

grilled 8oz flatiron **steak**, sweet potato & celeriac pave, caramelized onion puree, swiss chard,  
confit king mushroom, blue cheese crumble, shallot demi glace

or

pan seared **halibut**, green pea nage, roasted fingerlings, baby carrots, garlic chips, carrot top pesto, smoked paprika

oil

or

smoked **tempeh**, cashew butter, zucchini noodle salad, wild mushroom, garlic sautéed rapini,  
farro, mushroom consommé

### ~ Sweet ~

mandarin **panna cotta**, roasted pineapple compote, strawberry rosé gelee, graham cracker granola

or

triple chocolate raspberry **mess**, milk chocolate mousse, caramelized white chocolate curls,  
dark chocolate candy cane bark, coffee and cocoa nib meringue, raspberry, ferrero rocher

or

warm **toffee pudding**, toffee rum sauce, cinnamon mascarpone mousse, candied pistachio

or

selection of **artisanal cheeses**, seasonal garnishes





# New Year's Eve 2015

4 Course Menu

For Reservations Starting at 8-10pm

*\$89 per person, plus tax and gratuity*

*Optional wine pairing available for \$45 per person, plus tax and gratuity*

~ First ~

coconut-pumpkin **soup**, curried pumpkin seed and quinoa salad, ginger oil, roasted garlic croutons

or

**wild mushroom fricasée**, blue cheese rarebit, sautéed kale, pickled mushrooms, toast

or

grilled **quail**, jerk marinade, polenta fries, chickpea salad, cilantro yogurt

~ Second ~

foie gras **terrine**, onion-raisin-fig jam, brioche crisps, szechwan peppercorn

or

lobster and shrimp **sausage**, pickled onion, trout roe, vanilla-celeriac puree

~ Third ~

duck leg **confit**, white bean cassoulet, braised cabbage, bacon, roasted squash gastrique

or

**arctic char**, pork belly, mushroom conserva, smoked parsnip puree, watercress, blood orange syrup

or

grilled 8oz flatiron **steak**, sweet potato & celeriac pave, caramelized onion puree, swiss chard,  
confit king mushroom, blue cheese crumble, shallot demi glace

or

pan seared **halibut**, green pea nage, roasted fingerlings, baby carrots, garlic chips, carrot top pesto, smoked paprika

oil  
or

smoked **tempeh**, cashew butter, zucchini noodle salad, wild mushroom, garlic sautéed rapini,  
farro, mushroom consommé

~ Sweet ~

mandarin **panna cotta**, roasted pineapple compote, strawberry rosé gelee, graham cracker granola

or

triple chocolate raspberry **mess**, milk chocolate mousse, caramelized white chocolate curls,  
dark chocolate candy cane bark, coffee and cocoa nib meringue, raspberry, ferrero rocher

or

warm **toffee pudding**, toffee rum sauce, cinnamon mascarpone mousse, candied pistachio

or

selection of **artisanal cheeses**, seasonal garnishes

