

**CELEBRATE**  
**NEW YEARS EVE WITH**  
*Dinner at The Arden*

**FEATURING CHEF INSPIRED FIVE COURSE  
CONTEMPORARY FRENCH-ASIAN CUISINE**

**Hor's D Oeuvres**

**Black Truffle Gougère  
Compressed Watermelon  
Bread & Butter**

**Appetizers**

**Lobster Bisque "Laksa Style"  
"Rougie" Foie Gras Terrine  
Vegetarian Tempura Bowl**

**Sorbet**

**Minty Lemon Lime Sorbet**

**Mains**

**Rougie Duck Breast "Ala Plancha"  
Surf and Turf - Australian Wagyu Steak and Shrimp Tempura  
Halibut en Papillote  
Mediterranean Cauliflower Steak**

**Desserts**

**Espresso Tart  
Black Swan Sticky Toffee Pudding  
Strawberry and Rhubarb Pavlova**

*\$80 per person  
tax & gratuity not included*

**Seating's between 5:00-8:00 pm  
December 31, 2024**



**Call for Reservations  
519-275-2936 ext. 108**

