

BAYSIDE OCEANFRONT RESORT

# *New Year's Eve* 5-COURSE MENU

\$119 PER PERSON  
OPTION FOR WINE PAIRING | +\$19

## AMOUSE BOUCHE

### Hokkaido Scallop

Pan Seared to Perfection, Balsamic Pearls, Basil Oil & Fresh Orange Segment

Pair with a 2 oz tasting glass of Fidelia Sparkling Brut - \$4

## SOUP

### Seafood Chowder Supreme

Crab Meat, Baby Clams, Lobster Meat, Sockeye Salmon, Bay Scallops, Baby Shrimp, Lobster Oil - \$17

Pair with a 2 oz tasting glass of Quails Gate Chardonnay - \$5

## APPETIZER

### Seafood Stack

Smashed Avocado, Ahi Tuna, Blue Crab Meat, Jumbo Prawns, Sesame Dressing & Crispy Taro Chips - \$28

Pair with a 2 oz tasting glass of Gray Monk Pinot Gris - \$4

## ENTRÉE

### Surf & Surf

Baked Sable Fish, Grilled half Lobster Tail, Sundried Tomato & Lobster Risotto, Diavola Butter, Vegetables - \$54

Pair with a 2 oz tasting glass of Red Rooster Pinot Noir - \$4

## DESSERT

### Lemon Mousse Cheesecake

House-made creamy cheesecake garnished with lusciously lemon mousse, citrus pearls, & Chantilly cream - \$13

Pair with a 2 oz tasting glass of Sumac Ridge Gewurztraminer - \$3

**BR**  
THE BAYSIDE  
RESTAURANT | LOUNGE

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