



THE
BENGAL
NEW YEAR'S EVE
2025/2026
A Royal Reception

SEAFOOD STATION

Fisherman's Wharf Seacuterie

cold smoked sockeye salmon, candied sablefish, peppered salmon, hot smoked chinook,
salmon pepperoni, cold smoked albacore

pickled red onions, capers, lemon, marie rose sauce, miso aioli, kimchi cocktail sauce, creme fraiche, buckwheat blini

Sushi Bar

selection of sushi rolls:
California, negitoro, spicy salmon avocado
wild sockeye & albacore tuna sashimi
sesame crusted ahi tuna tataki
seaweed sesame salad, wasabi, pickled ginger

Chef Attended Oyster & Prawns

selection of Vancouver Island & East Coast oysters, white wine poached prawns
champagne mignonette, freshly grated horseradish & local hot sauces

CHEESE & CHARCUTERIE GRAZING TABLE

Local Charcuteries

Grand Marnier coppa, beef bresaola, garlic lonza, 'nduja, prosciutto di parma,
pâté de campagne, duck & porcini terrine

cornichons, pickled red onion, pickled mustard seeds, marinated olives, smoked almonds, mulled wine onion relish

Canadian Cheeses

Salt Spring Island chèvre, Little Qualicum tipsy jill, Little Qualicum Mt Moriarty,
Cendré des Prés, P.E.I. blue moo brie, clothbound cheddar

Empress honey, fig & port jam, spiced nuts, fruit & nut crackers, garlic crostini, lavash crackers

HOT FOOD STATIONS

Smoked Sablefish

roasted fennel, lemon caper butter sauce

Black Truffle & Chicken Roulade

roasted wild mushrooms, thyme jus

Roasted Baby Beets

whipped garlic tofu, preserved lemon glaze, puffed wild rice

HOT FOOD STATIONS

Spiced Masala Rack of Lamb

mint cilantro chutney, tandoori roasted heirloom carrots, toasted pistachio

Slow Roasted Prime Rib

yorkshire puddings, cabernet jus, béarnaise sauce, creamed horseradish,
maple-glazed root vegetables, roasted asparagus

DESSERT BAR

Cardamon Chestnut Cream Puffs

Chocolate Madeleine Tower

Champagne & Yuzu Gelee

seasonal berries

Pistachio Financier

spiced orange chantilly

Gianduja Mousse Cups

hazelnut praline