



Sheraton[®]
RED DEER HOTEL



New Year's Eve Five Course Dinner

We are honoured that you have chosen the R&R Grill to ring in the New Year. Tonight, enjoy all five courses specially prepared by Executive Chef Pradeep Batra, or just select the courses that appeal to your palate.

FIRST COURSE

Creamy lobster bisque with a splash of Cognac
10

SECOND COURSE

Twice baked goat cheese soufflé
Tender baby greens, candied pecans, walnut vinaigrette
12

THIRD COURSE

Cranberry sorbet with splash of vodka
6

FOURTH COURSE

R&R Surf and Turf

Pavé of Alberta rib eye accompanied with jumbo prawns
Truffle infused whipped potatoes and winter vegetables
Pinot Noir reduction, shellfish hollandaise
36

Ballotine of Chicken

Filled with sundried tomato and arugula
Wilted spinach polenta cambozola cake,
Pool of Marsala sauce
30

Ranchland Farm's Classic Elk Osso Buco

Black Peppercorn Spätzle
32

FIFTH COURSE

Champagne Panna Cotta
11

Tuxedo Cake with Raspberry Coulis
12

Chocolate Dipped Strawberries
Complementary

*Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food-borne illness. 18% gratuity will be added to groups of 8 people or more. While we endeavour to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions. ©2017 Starwood Hotels & Resorts Worldwide, Inc.

