

New Years

AT THE RUBY

December 31-January 1

Appetizer

Amuse bouche

Duck pate on mustard crostini.

First course

Lobster bisque

Lobster broth blended with lobster meat topped with sherry crème fraiche.

or

Goat cheese salad

Baby spinach with goat cheese, candied walnuts and dried cranberries tossed in a honey balsamic vinaigrette.

Second course

Duck leg confit

House-cured crispy duck legs served with confit potatoes, white bean ragout and port orange reduction.

or

Surf and turf

Bacon wrapped filet mignon topped with garlic shrimps, port wine reduction, beet mash and green beans.

Dessert

Spiced red wine poach pear

Served with vanilla mousse and candied pecans.

or

Warm ginger caramel spiced cake

\$35 plus tax
per person

Join us on the 12th floor

Reservations 905-569-7155 x 8126

The Ruby
SCHLEGEL VILLAGES' HIDDEN GEM