

New Year's Eve 2026

A Bow Affair

Raw Bar

Enhance Your Experience — Add Oysters

East Coast Oysters, served with house mignonettes
+\$4 each (minimum of 4)

To Start

Sourdough Service — Grilled sourdough, prosciutto, tomato, warm marinated olives

Seafood

Choice of 1 for every 2 people

Lobster Wonton Tacos — Avocado, feta, chili

Mati Roll — Sliced salmon, cucumber, avocado, spicy mayo, sesame seeds, micro cilantro

Tuna Tartare — Yellowfin tuna, avocado, maple soy dressing, cilantro, sesame, taro chips

First Bites

Choice of 2 for every 2 people

Arancini — Friulano cheese, ricotta whip, spicy bomba

Braised Meatballs — Angus beef, pomodoro, whipped ricotta, basil

Gnocchi — Garlic, shallot, tomato, basil oil, pistachio, parmesan

Greek Salad — Barrel-aged Greek feta, tomato, red onion, cucumber, marinated olives, capers

Mains

Choice of 1 per person

Surf & Turf — 8oz Alberta Wet Aged Tenderloin, Canadian Lobster Tail, fingerlings **180**

Lobster Linguine — Canadian lobster tail and mussels, tomato, red chili, lobster butter cream, parmesan **160**

Roasted Truffle Chicken — Half organic Ontario chicken, fingerling potatoes, nantes carrot, split truffle jus **150**

Half Rack of Lamb — Australian lamb, rosemary mint marinade, fingerling potatoes **175**

14oz Ribeye Steak — Canadian Prime, fingerling potatoes, broccolini **170**

Dessert

Choice of 1 for every 2 people

Chocolate Torte — Gluten-free Chocolate Torte, Mixed Berry Coulis, Fresh Berries

White Chocolate Cheesecake — House Made White Chocolate Cheesecake, Cherry Compote, Fresh Berries

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crudo + charcoal