

Pagliacci's

New Year's Eve 2024

\$140 FIVE Course Dinner - \$40 Wine Pairing (optional 3 x 5oz pours)

Live Music by The Marc Atkinson Trio & The Odus Haven Band

The Preview

Antipasti & fresh focaccia for the table

wine pairing - Lambrusco

The Opening Act

Your Choice of...

Side Show Salad

Caesar or Green Salad (with choice of dressing)
Parmesan, Yogurt-Dill, Pesto Vinaigrette, Dan's Secret
Ginger or Maple Balsamic Vinaigrette

wine pairing - Unsworth - Allegro

Edgar Allen Poe's Crab Cakes

Dungeness & Rock crab, panko, lemon aioli

wine pairing - Unsworth - Pinot Noir Rosé

The Prawn Broker

Prawns, coconut curry cream sauce, mango chutney,
peppers, green onions, cashews, fettuccine
Available with chicken or vegan instead of prawns

wine pairing - Joie - Noble Blend

Hemingway Short Story

Tortellini stuffed with beef, ricotta, romano & parmesan
cheeses, bacon cream sauce, green
onions, parmesan

wine pairing - Church & State - Sauvignon Blanc -

Manhattan Transfer

Fresh basil pesto, sun-dried tomatoes, sautéed
mushrooms, garlic, asiago cheese, fettuccine.

wine pairing - Beaufort Borealis

La Strada

Braised AAA beef bolognese, fresh herbs, parmesan,
olive oil, fettuccine

wine pairing - Moon Curser Syrah

Ocean's 11

Local Mussels and Clams, lemon, butter, garlic

wine pairing - Da Silva - Vinho Branco

The Intermission

House-made passion fruit, topped with sparkling wine

The Main Attractions

Your Choice of...

Ralph Kramden Parmigiana

Choice of BC chicken supremé, **or** 12oz bone-
in veal chop, buttermilk fried, baked with
tomato sauce & mozzarella, vegetables

wine pairing - Da Silva - Vinho Tinto

10 oz NY Striploin Steak "Rossini"

AAA Angus reserve beef, foie gras torchon,
fresh shaved truffle, Madeira-veal reduction,
vegetables

(available with jumbo prawns instead of foie gras)

wine pairing - Bordertown - Cabernet Franc

I'll Have What She's Having

Wild local sockeye salmon, market fish,
Vancouver Island clams, mussels, prawns,
scallops, crab legs, cherry tomatoes, red
onion, peppers, chili, light seafood marinara,
focaccia

wine pairing - Unsworth - Pinot Noir Rosé

A Fish Called Wanda

BC Halibut or Wild Sockeye Salmon

White wine, fresh thyme, lemon, caper, beurre
blanc, vegetables

wine pairing - Unsworth - Allegro

Squash "No Nimono"

Squash baked with maple brie, wild
mushroom risotto, greens

wine pairing - Thornhaven Pinot Noir

Cocktails

O.G. French 75 16

Hennesey VS Cognac,
Church and State Blanc de
Blanc Brut Nature, lemon
juice, simple syrup

Rooibos Reverse Manhattan 14

Rooibos infused Cocchi Rosa, Marker's
Mark 101, Conifer Berry bitters

Sparkling Wine

Church and State

Blanc de Blanc Brut
Nature

5 oz. Glass 16 Bottle 65

Medici Ermete

Concerto
Lambrusco

5 oz. Glass 13 Bottle 50

The Credits

New York

Cheesecake

The dessert that made
us... & Manhattan.

Marble

Cheesecake

Ribbons of chocolate
woven into our New York
Cheesecake.

Your Choice of Chocolate

Oblivion

A flour-less chocolate
cake

The Ice Cream

Man Cometh

House-made vanilla &
featured ice cream with a
cookie.

Vegan option available.

Midnight Sparkling Wine Toast & Party Favours (included)

(Taxes & Gratuities not included)