BAYSIDE OCEANFRONT RESORT

New Year's Eve 3-COURSE MENU

$85 PER PERSON

SUGGESTED WINE PAIRING OF FIELD & FLIGHT RIESLING | +$60

AMUSE-BOUCHE

Tuna on "Toast"

Ahi tuna, avocado salsa, sesame dressing, crispy pita chips, locally sourced hot sauce.

APPETIZER

Hokkaido Scallop Crudo

Torched jumbo scallops, togarashi spice, smoked sea salt, citrus juice blend, fresh basil, grapefruit segments, chili flakes. - $28

Pair with a 6oz Field & Flight Riesling - $15

ENTRÉE

Chilean Sea Bass Oscar

Oven baked sea bass, creamy sundried tomato pesto risotto, shrimp meat, bay scallops, crab meat, house made bearnaise sauce, market vegetables - $46

Pair with a 6 oz glass of Wild Goose Chardonnay - $15

DESSERT

Lemon Tart

House baked sweet tart, lemon curd, fresh berries, chantilly cream, lime slices - $13

Pair with a 1.5 oz glass of Black Sage Pipe - $11

THE BAYSIDE

RESTAURANT | LOUNGE

BAYSIDERESORTPARKSVILLLE.COM