



**NEW YEARS EVE TAKE HOME DINNER
NEW YEAR'S EVE ENTERTAINING MADE EASY!**

Available December 31st
Pick up 11am – 4pm

FIRST COURSE

Hors D'oeuvres
Devilled Egg | Pickled Onion | Crispy Caper (GF/DF)
Roasted Beet Arancini | Fennel | Preserved Lemon Cream
Thai Spiced Shrimp Spring Roll

SECOND COURSE

Arugula Salad (GF)
Tuscan Cheese | Grilled Artichoke | Shaved Fennel | Lemon Vinaigrette

MAIN COURSE

Includes chef selection side dishes
Choice of:

Alberta Beef Shortrib | Caramelized Onion Sauce GF/DF \$42

Rosemary Mustard Rack of Lamb | Red Wine Demi GF/DF \$45

Panroasted Chicken Supreme | Creamy Ancho Mushroom Sauce GF \$38

DESSERT

Sticky Toffee Pudding with Salted Caramel Sauce

*Be sure to book your dinner by Noon on December 29th. Pick up between 11am and 4pm on December 31st.
We will be closed from December 25th through December 27th.
Please place orders to events@epicurica.ca during those dates. Prepayment required.*