

Welcome to Copper Chimney's New Year's Eve Dinner

Monday December 31st
5:00pm - 10:00pm

Start the New Year off right with bubbles!

BY THE GLASS

Valdo Prosecco di Valdobbiadene Marca Oro,
Italy - 12

SPARKLING

Valdo Prosecco di Valdobbiadene Mara
Oro, Italy - 56

Summerhill Cipes Brut Okanagan, BC - 72

CHAMPAGNE

Veuve Clicquot Ponsardin Brut Champagne,
France 375ml - 75

Moet & Chandon Brut Imperial Champagne,
France - 140

Veuve Clicquot Ponsardin Brut Champagne,
France - 150

New Year's Eve Dinner Menu

FIRST COURSE

Amuse Bouche

SECOND COURSE

(please select one)

DAAL, slow-simmered lentil soup, spiced
yogurt, fresh chili

BEETS SALAD, grapefruit, roasted beets, goat
cheese, citrus dressing

LAMB KEBAB, tandoori-spiced, fresh ground
leg of lamb, mint chutney

PAKORA TRIO, zucchini, carrot, potato

TANDOORI PRAWN SALAD, brussels sprouts,
poppy seeds, pomegranate seeds, sesame
dressing

SAMOSA TRIO, tandoori beef, butter chicken,
garden vegetables

THIRD COURSE

(please select one)

PRAWN VINDALOO, fiery Goan seafood curry,
with coconut & jaggery

PALAK PANEER, fresh Indian cheese simmered
with spinach

BHINDI MASALA, lightly spiced Okra in onion
tomato curry

KEBABS THREE WAYS, minced beef, seared
scallop, achari chicken tikka

LAMB CHOPS, signature pasture-raised lamb
garlic & herb 24hr marinade

BUTTER CHICKEN, Fraser Valley chicken breast,
creamy tomato curry

CHANNA MASALA, chickpea, onion, and
cremini mushroom curry

LAMB CURRY, tandoori-roasted leg of lamb in
yogurt and tomato curry

FOURTH COURSE

Raspberry Chocolate Mousse Cake, champagne sauce

SERVED WITH

Masala Chai Tea, black tea leaves, aromatic Indian spices and herbs
70 per person

*Dinner served between 5pm and 10pm, 35 for children ten years and under,
Gratuity and Tax not included*