



# Welcome 2026 in style at Eclipse Restaurant

**December 31, 2025, from 6:00 PM**  
**555 Boulevard McMillan, Dorval, QC H9P 1B7**

Join us for an unforgettable New Year's Eve celebration featuring a gourmet buffet, a festive musical ambiance, and a memorable evening to welcome the year ahead.

Raise a glass of sparkling wine as we count down to midnight and toast to the new year.

**\$165 per adult | \$55 per child (12 and under)**

Reserve your table now on OpenTable  
For group reservations: 514-809-7910





# Menu

## New Year's Eve Celebration

Price: \$165 per adult, \$55 per child aged 6 to 12, and free for children 5 and under.

### SOUP STATION

- Creamy celery root velouté with green apple and maple syrup
- Assortment of artisanal bread and butter

### COLD STATION

- Fennel, arugula and orange supremes salad with citrus and dill vinaigrette
- Roasted beet salad with crumbled goat cheese, lemon, oregano and toasted nuts
- Spinach, strawberry and feta salad with caramelized pecans and balsamic reduction
- Duck confit with cranberries and gorgonzola, maple-Dijon vinaigrette
- Miso tuna tataki with fig and scallion, wafu mayonnaise
- Brussels sprouts Caesar with roasted sprouts and crispy pancetta
- Salmon mousse with mascarpone and chives on toasted rye bread

### HOT STATION

- Duck-fat roasted baby potatoes with garlic and rosemary
- Roasted autumn vegetables with caramelized maple butter
- "Marry Me" chicken in sun-dried tomato cream
- Mini braised lamb pies with root vegetables
- Oven-baked halibut with lemon, Greek yogurt and toasted pistachios
- Caramelized onion tart with whipped Comté cream

### SEAFOOD STATION

- House beet and citrus-infused gravlax
- Jumbo shrimp with cocktail sauce
- Mini individual seafood salads
- Mini blinis with caviar and crème fraîche

### CARVING STATIONS

- Smoked brisket with rye bread, pickles and coleslaw
- Roasted striploin with rosemary-Dijon crust and red wine sauce
- Quebec ham glazed with brown sugar and mustard, pineapple sauce

### CHARCUTERIE AND CHEESE

- Selection of fine charcuteries and artisanal cheeses
- Individual prosciutto cones with aged cheddar and crispy crostini
- Cheese tower (Jarlsberg, gorgonzola, brie and more)
- Baguette, focaccia, olive loaf and assorted rolls
- Antipasti selection: marinated olives, pickles, hot peppers, spiced eggplant, mushrooms
- House terrines and cured sausages
- Assorted mustard varieties

### PASTA STATION

- Choice of penne, orecchiette or gnocchi (gluten-free option available)
- Sauces: tomato, rosé, bolognese or house pesto
- Toppings: Italian sausage, onions, mushrooms, cherry tomatoes, peppers, shrimp, fresh Parmesan

### KIDS STATION

- Golden fries with assorted dipping sauces
- Mini melting cheeseburgers
- Crispy mac and cheese bites
- Assorted mini pizzas

### DESSERT STATION

- Chocolate fountain with fresh fruit, marshmallows and waffles
- Tower of golden donuts
- Assortment of decorated cupcakes
- Lemon and lavender panna cotta with roasted coulis
- Assorted cakes, whole and sliced
- Raspberry tartlet with custard and powdered sugar
- Homemade pies: apple, blueberry, sugar
- White chocolate espresso mousse