

New Year's Eve

Amuse Bouche

*Chorizo and Halibut
with mint pea purée*

First Course (choose one)

Corn Cake

with ricotta cheese, grilled persimmon salsa and cilantro pistou

Carrot Curry and Red Lentil Soup

with coconut crème fraîche, candied pecans

Soft Shell Crab Salad

with mâche, habanero remoulade, blood orange, watermelon radish and herbal vinaigrette

Entrée (choose one)

Scallops

sweet corn and basil risotto, saffron butter sauce, tomato relish and pickled asparagus

Wasabi Crusted Ahi Tuna

black rice, miso honey glazed baby carrots, avocado purée and house-made kimchi

Beef Tenderloin and Jumbo Prawn

Surf & Turf

*caramelized onion and potato pierogi, asparagus, demi-glace and leek coulis
(substitute Lobster Tail for Prawns – add \$20)*

Lamb Osso Buco

sweet potato purée, pearl onions, baby carrots, forest mushrooms, pan gravy and gremolata

Vegetarian Pasta

*Brussel's sprout leaves, Toy Box tomatoes, pappardelle, baby artichoke, asparagus,
cauliflower, sautéed onion and fennel, pistachio pesto*

Dessert (choose one)

Chocolate Trifle

*chocolate panna cotta, chocolate mousse, strawberry preserve, devil's food cake,
chocolate ganache and chocolate covered strawberries*

Raspberry Pot de Crème

honeycomb crumble, vanilla whipped cream and fresh raspberry

Champagne Mini-Cake

citrus butter cream, citrus marmalade, vanilla whipped cream and popping crystals

\$65 per person
plus tax and 18% gratuity

