

NEW YEARS EVE 2018



PRIX FIXE MENU \$85

AMUSE-BOUCHE

Lobster sherry bisque, court bouillon poached black tiger prawn,
espresso mascarpone mousse

TO START

Wild mushroom purée, fricassée oyster & king mushrooms, truffle
crème fraîche

Coconut butternut squash soup, whipped Parmesan mascarpone,
sage croutons

Black tiger prawns, charred frisée, heirloom tomatoes, cream reduction,
pesto vinaigrette

Tri-coloured heirloom beets, baby arugula, sweet & spicy walnuts, organic
goat cheese, balsamic reduction, verjus vinaigrette, crispy baby kale

Crisp romaine hearts, double-smoked bacon, salt & pepper croutons, organic
white cheddar crumble, anchovy, garlic cream vinaigrette

ENTRÉE

Beef short ribs, buttery mashed potatoes, Merlot demi, white truffle essence

Alaskan halibut, herb almond crust, fontina potato dauphinois, roasted
shallot maple Dijonnaise

House-made ricotta gnocchi, slow-roasted free-range chicken, sweet pepper
Vidalia onion tomato ragù, Roquefort sour cream

Reserve Angus beef tenderloin, Yukon Gold potato purée, honey truffle glazed
wild mushrooms, Chianti demi, balsamic syrup

Muscovy duck breast, dried cherry & sage bread pudding, caramelized onion
Brussels sprout sauté, cherry port gastrique

DESSERT

Vanilla pot de crème, salted caramel, lavender ladyfinger

Callebaut chocolate tartelette, espresso ice cream, raspberry compote

Maple bread pudding & caramelized bananas wrapped in puff pastry,
rum butter sauce

All seatings include live jazz. Taxes & gratuities not included.