



NEW YEARS EVE 2018

FIRST SEATING

5.30pm to 6.45pm

3 COURSE PRIX FIXE

FIRST COURSE

Choose One

Hamachi Crudo, Fresh Yuzu, Daikon Slaw, Chives

Spanish Octopus Carpaccio, Vegetable Curry Relish

Wild Mushroom Risotto, Herbs, Black Truffle, Reggiano Parmigiano

Burrata Ravioli, Roasted Tomato, Basil Puree

ENTREE

Choose One

Seared Day Boat Scallops, Hen of the Woods, White Bean Puree, Warm Pomegranate Vinaigrette

Bacon Wrapped Halibut, Braised Fennel and Capers, Riesling Sauce

Black Trumpet Mushroom Crusted Rack of Lamb, Chestnut Spaetzle, Spinach, Game Sauce

Tournedos of Beef, Vegetable Gratin, Black Truffle Sauce

DESSERT

Choose One

Flourless Chocolate 'Almond Joy'

Dark Chocolate, Coconut, Almond Croquant, Cacao Nib

Peppermint Crunch Cheesecake

White Chocolate, Candy Crunch, Peppermint Foam

Butterscotch Panna Cotta

Oatmeal-Walnut Streusel, Black Currant, Quince

\$75 per person plus tax and service / \$50 Chef paired wines

NEW YEARS EVE 2018

SECOND SEATING

8.30pm – 9.45pm

5 COURSE PRIX FIXE

FIRST COURSE

Choose One

Hamachi Crudo, Fresh Yuzu, Daikon Slaw, Chives

or

Spanish Octopus Carpaccio, Vegetable Curry Relish

SECOND COURSE

Choose One

Wild Mushroom Risotto, Herbs, Black Truffle, Reggiano Parmigiano

or

Burrata Ravioli, Roasted Tomato, Basil Puree

THIRD COURSE

Choose One

Seared Day Boat Scallops, Hen of the Woods, White Bean Puree, Warm Pomegranate Vinaigrette

or

Bacon Wrapped Halibut, Braised Fennel and Capers, Riesling Sauce

FOURTH COURSE

Choose One

Black Trumpet Mushroom Crusted Rack of Lamb, Chestnut Spaetzle, Spinach, Game Sauce

or

Tournedos of Beef, Vegetable Gratin, Black Truffle Sauce

DESSERT

Choose One

Flourless Chocolate 'Almond Joy'

Dark Chocolate, Coconut, Almond Croquant, Cacao Nib

Peppermint Crunch Cheesecake

White Chocolate, Candy Crunch, Peppermint Foam

Butterscotch Panna Cotta

Oatmeal-Walnut Streusel, Black Currant, Quince

\$120 per person plus tax and service / \$80 for chef paired wines