

NEW YEAR'S EVE MENU

FIRST COURSE

Pan Seared Sea Scallops
Celery & Bacon Coulis, Pickled Cucumber, Yellow Curry Foam
Or
Bigeye Tuna Tartare
Caramelized Apple, Shaved Pecorino & Hand-Picked Baby Arugula
Or
Watermelon, Pomegranate Salad
Whipped Feta & Mint Dressing

SECOND COURSE

Lobster Bisque
Lobster Salpicon

INTERMEZZO

Sorbet Maison

MAIN COURSE

Black Angus Beef Tenderloin
*Truffle Red Wine Sauce, Potato Dauphinois, Asparagus Spear
& Sauce Perigourdine*
Or
Yakitori Glazed Black Rockfish
Lentils Pilaf, Garlic Bok Choy, Brown Butter Sauce
Or
Butter Roasted Chicken Breast & Tiger Prawn
Green Pea Mint Puree, Sautéed Spinach, Mushroom Jam, Jus De Cuisson
Or
Blossom Honey Lacquered Free Range Magret De Canard
Buttered Turnip Purée, Braised Heirloom Carrot, Orange Apricot Sauce
Or
Winter Squash Vol Au Vent
Grilled Vegetables, Gratinated Gruyere & Smokey Tomato Fondue

DESSERT

Café Mocha Tartlet
Baileys Ganache, Vanilla Crème Chantilly
Or
Champagne Parfait
Macerated Raspberries & Chocolate Shavings
Or
Seasonal Fruit Salad
Grand Marnier Syrup

\$97.00 Plus 17% Per Person

\$20.00 Plus 17% Surcharge For MAP & FP Guests