

New Year's Eve 2018-2019

AMUSE



LOBSTER CAPPUCINO

STARTERS



TUNA TARTARE

avocado, soy-lime dressing

CRAB CAKE BENEDICT

quail egg, country ham, tomato jam

MUSHROOM CAVATELLI

truffle mousse

FISH



GINGER-PEPPER CRUSTED SALMON

beets, bok choy, warm citrus vinaigrette

BRANZINO

artichoke hummus, black olive, vegetable vinaigrette

SEA SCALLOPS, SHRIMP & OCTOPUS WITH TOMATO, CAPERS

"vera cruz style"

MEAT



TOURNEDOS OF STEAK & LOBSTER

truffle mousse, celery root puree, broccoli

GRILLED FILET MIGNON

grits, cold weather succotash

PARSLEY CRUSTED RACK OF LAMB

pomegranate jus, farrotto, romanesco

DESSERT



BLACK FOREST TORTE

vanilla gelato, mint coulis

CHOCOLATE CUSTARD TART

passion fruit foam, raspberry sorbet

APPLE TATIN

rosemary caramel, vanilla gelato

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4 COURSE PRIX FIXE \$150 per person

