



New Year's Eve Menu 2020

3 Course Dinner Menu - \$ 75
Traditional Wine Pairing (T) - \$30
Reserve Wine Pairing (R) - \$ 50

First Course (Choice Of)

Butternut Squash Mesclun Salad

parmesan cheese, crispy rosemary biscotti croutons, cranberry vinaigrette

Citrus Cured Salmon Gravlax Crudo*

mandarin segments, pickled red beet, golden beet bavarian cream, petite sea grass

White Rose Dumpling

duroc pork & foie gras, pickled purple cauliflower, crispy shallot, garlic citrus vinaigrette

NV JP Chenet, Blanc de Blanc (T)

NV Veuve Cliquot, Champagne, Reims (R)

Main Course (Choice of)

Lemongrass Grilled Branzino

smoked garlic prawns, turmeric noodles, rice crisp, toasted hazelnut, fin herbs salad

Vietnamese Crispy Duck Leg

tomato tapenade broken rice, mint cucumber relish, sauté haricots verts, blister cherry tomato

Creekstone Hanger Steak

spicy fingerling potato, sauté chinese eggplant, grilled shishito peppers, beef jus

*supplement 18oz Prime Bone In Ribeye 28

*supplement lobster tail 23

Vegan Sweet Potato Gnocchi

sauté broccoli rabe, roasted root vegetables, thai chili coconut yellow curry, crispy purple basil leaves

'15 La Soraia, Cortese, Gavi (T)

'15 Leon Beyer, Gewurtzraminer, Alsace (R)

or

'13 Ciacci Piccolomini, Sangiovese, Montecucco (T)

'11 Margaux du Chateau Margaux, Bordeaux, (R)

Dessert (Choice Of)

Chocolate Macaron

vietnamese coffee mousse, toasted hazelnut, micro mint

Whiskey Soaked Quatre Quarts Kabocha Cake

tahitian vanilla ice cream, caramelized condense milk, powder sugar

Luc Belaire, Demi-Sec, France (T)

Clos Uroulat, Jurancon (R)