





NEW YEAR'S EVE DINNER MENU











AMUSE BOUCHE

Royal Caviar (G)

Homemade mini blinis, cooked egg yolk, egg white, shallot, chives, sour cream, lemon segments





APPETISER

Citrus-Blue Lobster, Beet Pickles Salad (A) (G) (S)

Poached blue lobster in bergamot, mango chutney, clementine chips, crustacean Champagne zabaglione



MIDDLE COURSE

Pan-fried Foie Gras (A) (G) (N)

Wild thyme, whipped mascarpone, ikura, buckwheat crisp, chives, herbs dust



MAIN COURSE

Stockyard Wagyu Tenderloin (A) (G)

Mashed green peas, shallot confit, braised young baby vegetables, bordelaise sauce



DESSERT



Chocolate Gastronome (A) (G) (N)

Cherry stones filling, peach mousse sphere, Aero ash chocolate, chocolate raspberry gel, chestnut cream, chocolate crunchy soil with nougatine



PETIT FOUR

Macarons (G) (N)

A Alcohol | G Gluten | N Nuts | S Shellfish





AMUSE BOUCHE



Marinated White Jumbo Asparagus, Artichokes and Vanilla Purée (G)

Crispy root vegetables, chervil, cress salad, citrus reduction



APPETISER

Classic Grilled Vegetables Terrine (G)

Seasonal grilled vegetables mille-feuille, Feta cheese basil pesto



*

MIDDLE COURSE

Butternut Squash Velouté Toast Pumpkin Seeds (G)

Pumpkin and chestnut tortellini, basil oil



MAIN COURSE

Oven-baked Salsify Mille-Feuille (G)

Wild mushrooms, winter baby vegetables, Parmesan cheese, chlorophyll foam



DESSERT

Chocolate Gastronome (A) (G)

Cherry stones filling, peach mousse sphere, Aero ash chocolate, chocolate raspberry gel, chestnut cream, chocolate crunchy soil with nougatine





PETIT FOUR

Macarons (G) (N)



A Alcohol | G Gluten | N Nuts