

NEW YEAR'S EVE PRIX FIXE

\$159+ PER PERSON

OYSTERS ON ICE (GF)

Red wine vinaigrette and shaved horseradish

LOBSTER & CRAB BISQUE (GF)

OR

ROASTED CAULIFLOWER SOUP (GF) (V)

FOIE GRAS TERRINE

Warm brioche & fig port jam

OR

BEET 3 WAY (GF) (DF) (VG)

Roasted beets, beet puree & crispy beet chips - Balsamic & beet vinaigrette

VODKA & CRANBERRY (GF) (DF) (VG) GRANITA

BAKED HALIBUT (GF)

With lobster saffron sauce, and olive oil & chive broken potato

OR

VEAL TENDERLOIN (GF)

With mashed potatoes, mini carrots, haricots verts, morels and port reduction sauce

OR

BLACK TRUFFLE RISOTTO (V)

Asparagus spears, shaved black truffle and parmesan

SPICED CHOCOLATE BONFIRE (V)

Chocolate crust, spiced salted caramel, milk chocolate mousse, burnt marshmallow

TAKE HOME

24k Truffle (V)

Gold dust, dark chocolate and champagne praline ganache

WINE PAIRING MENU AVAILABLE \$80

(DF) DAIRY FREE

(GF) GLUTEN FREE

(VG) VEGAN

(V) VEGETARIAN