

NEW YEARS EVE MENU

190 per person
exclusive of tax & gratuity

AMUSE BOUCHE

AHI TARTAR

french caviar

FIRST COURSE

BAKED OYSTER ROCKEFELLER

&

ROASTED TOMATO BISQUE

croutons

SECOND COURSE

LOBSTER BELGIUM ENDIVE SALAD

tomato, toasted almonds, cambazola cheese, jerez vin

THIRD COURSE

☞ please select one of the following ☞

DIVER SCALLOP

baked under a golden puff pastry crust,
french tarragon, salted lemon white wine sauce

DUCK À L'ORANGE

duck-orange jus, braised pineapple red cabbage, german potato blini

INTERMEZZO

FOURTH COURSE

☞ please select one of the following ☞

CHATEAUBRIAND

truffle madeira sauce, sauce bearnaise;
roasted garlic mashed potatoes, grilled vegetable roll up

SKIN CRISP PACIFIC SALMON

roasted tomato coulis, dill white wine sauce
braise belgium endive, white rice

DESSERT

ITALIAN GELATO & FRESH STRAWBERRIES OVER CHAMPAGNE GELÉE

warm balsamic syrup, toasted macadamia nuts, fresh mint