



# 2019

## HAPPY NEW YEAR



### TO SHARE

Gougère  
smoked salmon  
Foie Gras Torchon  
brioche toast, champagne jelly  
Caviar  
spanish, buckwheat blini, pickle, crème fraîche

### FIRST

Bluefin Tuna Crudo  
smoked bone reduction, ginger, kaffir, lemongrass, wasabi  
or  
Mushroom Tart  
tarragon pesto, gruyère crisp

### SECOND

Rabbit Roulade  
cassis gastrique, rabbit demi, sage, dried berries  
or  
Roasted Cauliflower  
hummus, pickled grapes, coconut cream, parsley

### MAINS

Tenderloin  
wood fire whipped celery root, spicy parsnip chips, rosemary oil, cranberry chili oil  
add a half butter poached lobster \$29  
or  
Halibut  
smoked cod soup, brussel leaves, beet oil  
or  
Spinach Cappelletti  
Mascarpone, mushrooms and white truffle parmesan fonduta

### DESSERTS

*prepared by our pastry chef*

Eclairs  
Truffles  
Clementine Macaron  
Dried Fruit  
Candied Nuts  
Cheeses  
a selection of artisanal cheeses, house compotes & nuts  
Verrines  
pear, caramel, almond-vanilla, chestnut, chocolate  
Crème Brulée  
traditional

\$85

add premium wine pairings from our sommelier \$65

