



2019

HAPPY NEW YEAR



TO SHARE

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

FIRST

Rabbit Roulade
cassis gastrique, rabbit demi, sage, dried berries
or
Mushroom Tart
tarragon pesto, gruyère crisp

SECOND

Bluefin Tuna Crudo
smoked bone reduction, ginger, kaffir, lemongrass, wasabi
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
third main
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

