

New Year's Eve Prix Fixe Menu

Tuesday, December 31, 2024 | \$125 per person, five courses
tax, gratuity and beverages not included



Amuse Bouche

“Caviar & Smoked Salmon Egg Bite”

Poached egg, olive oil-marinated smoked salmon, herbed goat cheese, trout roe
(nut-free, gluten-free, pork-free)

First Course

“Lobster & Leek Bisque”

Creamy bisque of melted leeks, golden potatoes, fresh thyme, lobster
(nut-free, pork-free)

“Brie en Croute”

Creamy brie, piquillo-jalapeno pepper jam, puff pastry
(nut-free, vegetarian)

“Pork Belly Wedge Salad”

Pork belly burnt ends, artisan romaine wedge, baby heirloom tomatoes, gorgonzola dressing
(gluten-free, nut-free)

Second Course

“Steak Oscar”

Pepper-crusted filet mignon, butter-poached crabmeat, grilled asparagus, bearnaise sauce
(nut-free, gluten-free, pork-free)

“Asian Seabass”

Pan-seared barramundi filets, crispy vermicelli noodles, grilled asparagus, miso brown sugar reduction
(nut-free, gluten-free, pork-free, dairy-free)

“Truffle and Mushroom Risotto”

Arborio rice, white truffle-parmesan cream, sauteed wild mushrooms, black truffle shavings
(nut-free, vegetarian, gluten-free)

“Smothered Pork Chop”

Slow-braised boneless pork chop, brown bacon gravy, mashed red potatoes, sauteed green beans
(gluten-free, nut-free)

Third Course

“Chocolate Raspberry Napoleon”

Whipped cocoa mousse, dark chocolate ganache, fresh raspberries, beet root powder
(gluten-free, vegetarian)

“Tropical Panna Cotta”

Layers of diced mango, kiwi, guava and coconut milk custard, sugar spirals
(gluten-free, dairy-free, vegan, nut-free)

“Dulce de Leche Cheesecake”

Basque-style cheesecake, dulce de leche caramel, sugar shards
(nut-free, vegetarian)

Mignardise

“Sweet Bites”

Champagne pate de fruit, macaron, cocoa truffle
(gluten-free, vegetarian)