



New Years Eve Menu 2017

EXECUTIVE CHEF · JAMES BUDER

FIRST COURSE

Cold Smoked Halibut

*Espresso and pea pearls, black garlic gel, sweet drop peppers
Veuve Clicquot medallions, bull's blood cress*

SECOND COURSE

Foie Gras Torchon

*Pickled asparagus, honey garlic purée, onion ash,
foraged mushrooms, crumbled hen egg, black current gel,
sorrel leaves*

INTERMEZZO

Granny Smith Apple

ENTRÉE (choice of)

Venison 'Stew'

*Sous vide loin, braised shoulder, celeriac purée, Tokyo turnip,
soused pearl onion, snow pea, shoots*

Blackened Tuna

*Pea purée, caviar, chanterelle, confit fingerling potato pavé,
charred heirloom carrot, young growth*

DESSERT

Chocolate Tasting for Two

First Seating

\$75++ per person from 5:30pm to 7:30pm (service to be complete by 8:30pm)

Second seating

\$99++ per person from 9:00pm to midnight.

Second seating includes antipasto plate on arrival & champagne toast at midnight

Live Music from 6:30pm to close with fireworks over the Mill Pond at midnight