



# New Years Eve Menu 2018

EXECUTIVE CHEF · JAMES BUDER

## FIRST COURSE

### *Smoked Chicken Consommé*

*pheasant mousseline, confit quail, duck pastrami, cured hen yolk*

## SECOND COURSE

### *Shrimp Crudo*

*caviar, avocado, fermented carrot, scallop mousse, squid ink*

## INTERMEZZO

### *White Peach Sorbet*

## ENTRÉE (choice of)

### *Seared Halibut*

*smoked mussel aioli, pea purée, pomme allumettes, black ash, new growth*

### *Cannon of Lamb*

*leek and blue cheese purée, thumbelina carrots, baked celeriac, blue shatter, green peppercorn jus*

## DESSERT

### *Chocolate Tasting for Two*

#### First Seating

\$95++ per person from 5:30pm (service to be complete by 8:30pm)

#### Second seating

\$115++ 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