
NEW YEAR'S EVE

\$60 per person

1ST COURSE

CHARRED SWEET GEM LETTUCE SALAD

*Cucumber | Red Bell Pepper | Black Olive Tapenade
Feta Cheese | Lemon Olive Oil*

or

“OZONI” JAPANESE MOCHI SOUP

or

SPANISH JUMBO PRAWNS

Gambas | Crostini

2ND COURSE

LAMB CHOPS

*Roasted Portobello Mushroom | Parsnip Puree
Mint-Sorrel Chimichurri*

or

BISTEK

Charred Onions | Bulgar Wheat | Soy-Vinegar Glaze

or

BRICK CHICKEN

*Confit Fingerling Potatoes
Roasted Winter Fruit Melange | Chicken Jus*

or

BLACK COD EN PAPILOTE

*Asparagus | Ginger Sake Sauce |
Sticky Forbidden Rice*

DESSERT

STRAWBERRY COCONUT FRAISIER

Almond Crumble | Champagne Ice Cream

or

DARK CHOCOLATE HAZELNUT GATEAU

Praline Mousse | Meringue | Bourbon Ice Cream

