

New Year's Eve 2018

Two Seatings 6pm & 9pm

True Food & Natural Wines

A Five Course Diner Of Local, Food And Biodynamic Wines
(Pairing At Our Sommelier's Discretion)

\$125 Exclusive Of Tax & Gratuity



Aperitif

Dolin Vermouth Blanc, Lemon Twist, Rosemary

Salsify Velouté

Roasted Red Onions, Roasted Potatoes, Truffle Oil

Sweetbread & Morel Mushroom Terrine

Pickled Vegetables, Champagne Vinaigrette, Winter Herbs

Roasted Scallops

Squash Puree, Dried Apple, Chorizo

Veal "Surf & Turf"

Randall Lineback Loin Of Veal, Scottish Langoustines,
Carrot Tart Tatin, Chicory Root, Langoustine Butter

Hickory Nut & Sesame Seeds Bavarois

Last Summer's Plum Jelly