

# New Year's Eve

*December 31, 2017*

## Amusé

piquillo & spanish ham tartare in a cucumber pickle roll



## Aquarelle Salad

Mirabelle greenhouse montage - honey glazed apples - parmesan pannacotta

Or

## Maine Lobster

basil ginger infused Nantua - Asian pear confit



## Branzino Mediterranean Seabass

seaweed salad - squid ink hollandaise

Or

## Chanterelle Artichoke Ravioli

shallot & black truffle beurre blanc



## Wapiti Elk Filet

sweet potato gnocchi - cauliflower truffle jus cream

Or

## North Sea Dover Sole

yuzu - green parsley butter foam - saffron rice chip



## La Gourmandise

### Happy New Year

macadamia nuts feuillantine - belgium chocolate



## Mignardises

petits fours

**Second Seating \$ 195 (beverages, tax & 20 % gratuity not included)**