

NEW YEAR'S EVE DINNER

SUNDAY, DECEMBER 31 STARTING AT 5PM / THREE COURSE DINNER \$99++

THE MENU

PLEASE SELECT ONE STARTER:

STEAK TARTARE DELUXE 28.00

Wagyu beef tartare Belgian style, winter truffles, Parmesan snow, balsamic, grilled farm bread

HOMEMADE TERRINE DE FOIE GRASS AND DUCK 32.00

Duck - Porto gelee, petit salad deluxe, toasted butter brioche - French toast

MAIN LOBSTER CAPUCCINO SOUP 19.00

Maine lobster, fennel, brown bread toast, lobster butter, lobster coral dust, farm cream

SALAD OF GREEN ASPARAGUS POINTS 26.00

Chesapeake smokehouse salmon, salmon caviar, burned grapefruit, baby frisée, brioche croutons, French dressing, eggs mimosa

PLEASE SELECT ONE ENTRÉE 9

POACHED MAINE SCALLOPS WITH CHESAPEAKE OYSTERS 52.00

Purple potato crumble, puffed quinoa, red wine sauce, green herb jus, winter parsnip, Dutch leeks

HAY SMOKED ROASTED LAMB LOIN 54.00

Wild mushroom waffle, creamed spinach, truffle Porto sauce, baby turnips, mushrooms.

ON THE BONE ROASTED DUCK BREAST

Truffle honey Bartlett pears, red cabbage, pineapple, toasted hazelnut, pomegranate Molasses - duck sauce

BEEF FILET MIGNON 64.00

Beef oxtail croquettes, celery root, potato waffle, browning jus, sautéed wild mushrooms.

HOMEMADE PUMPKIN TORTELINI 44.00

roasted pepitas, carrot butter sauce, Parmesan crisps, Parm cloud, sage

OUR WINTER VEGETABLE PLATE 45.00

Oven roasted green cabbage, braised salsify, crispy mushroom, vadouvan- curry sauce, creamy red cabbage, black garlic cream, parsnips chips

PLEASE SELECT ONE DESSERT

FROSTY THE SNOW MAN IS MELTING 18.00

Merengue, vanilla ice cream, chocolate, whipped cream, green crumbled

THE ICE SKATE RINK 18.00

Mousse of vanilla, white chocolate, goat cheese red cabbage, peperkoek, macaroon, glue wine gelee

OUR SOURDOUGH BREAD BOWL

Sundried Tomato butter, smoked bacon and leek butter