



**HAPPY
NEW YEAR**

2019

New Year's Eve Dinner

Hors d'oeuvre Pascal

Terrine of Duck Foie Gras, Maine Lobster Cocktail
Alaska King Crab Salad, Asparagus Parfait



Cream of fresh Garden Peas Soup

Artichoke on Tian of Tomato Tatar



Roasted Duck Breast

Glazed Winter Vegetables
Black Trumpet Mushrooms
Port Wine Sauce



Melon Sherbet in Sangria Essence



Black Angus Beef Filet Mignon

Green Pepper Corns in Gravy
Potato and Spanish Onion Tart
Celeriac Mousse, Beetroot Parfait and Capsicum Purée
or

Thai Sea Bass

Zesty green Garden Herbs Sauce
Potato and Shallot Tart
Celeriac Mousse, Beetroot Parfait and Capsicum Purée
Black Pepper Jus



Variation of Berries

or

Selection of fine Cheese

Traditional accompaniments

Set Menu Price 2,019 ++