

NEW YEAR'S EVE MENU 2016

to start.....

Seared Tuna Canapé

2nd course

Creamy White Asparagus Soup

3rd course

Artisnal Green Salad

Goat cheese, pumpkin seeds & champagne vinaigrette

4th course

Please choose one of the following...

Short Ribs

Red wine braised short ribs with smoked gorgonzola polenta

or

Duck & Pork Duo

Confit duck leg, braised pork belly & cauliflower purée

or

Halibut

Pistachio crusted fillet with sautéed swiss chard & leek beurre blanc

5th course

Poached Pear & Goat Cheese Tart

with maple cream

\$65