

NYE DINNER MENU

CRISPY PORK CRACKLINGS

AVOCADO AND FRESH LIME

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OYSTERS & BUBBLES

FRESH PACIFIC OYSTERS, SMOKED TROUT ROE, PICKLED APPLE-HORSERADISH MIGNONETTE

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MUFFULETTA

ROMAINE, RADICCHIO, ROASTED PEPPERS, MOZZARELLA, CURED MEATS AND BROKEN OLIVE VINAIGRETTE

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CHOICE OF ONE

SKATE WING

HERB CRUSTED SKATE WING, TATER TOTS, BEURRE BLANC

OR

PAN ROASTED RACK OF LAMB

WELSH LAMB, CELERY ROOT REMOULADE, PINEAPPLE CHUTNEY

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CHOCOLATE DUO

WHITE CHOCOLATE SEMIFREDDO WITH SOUR CHERRY & PISTACHIO DARK CHOCOLATE TRUFFLE WITH PISTACHIO CRUMBLE

\$125++ PER PERSON

\$60++ on Selected Wine Bottles Available until 8:00PM

PRICES DISPLAYED ARE SUBJECT TO PREVAILING GOODS & SERVICES TAX AND 10% SERVICE CHARGE

MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY OF FRESH AND SEASONAL PRODUCE