

NEW YEARS EVE PRIX FIXE

\$159+ PER PERSON

1st course

LOBSTER BISQUE

Rouille Croutons

2nd course

DUCK CONFIT TARTELLET

with caramelized onions and goat cheese,
microgreens and hazelnut dressing

OR

BEET 3 WAY

Roasted beets, beet puree & crispy
beet chips- Herb vinaigrette

3rd course

PALET CLEANSER

White grapes & Champagne

4th course

JUMBO SEA SCALLOPS

Parmesan risotto & shaved black truffle

OR

FILLET MIGNON ROSSINI

Madera sauce & mash potato with roasted parsnip

5th course

VACHERIN

Raspberry & vanilla, meringue and chantilly

TAKE HOME

Home made macaron box

WINE PARING MENU AVAILABLE \$80

(DF) DAIRY FREE

(GF) GLUTEN FREE

(VG) VEGAN

(V) VEGETARIAN