



# NEW YEAR'S EVE

## STARTERS

French onion soup

or

endive and pear salad, herb vinaigrette

## APPETIZERS

fried mushroom ravioli, roasted red pepper volute, crispy leeks and Enoki mushrooms

or

seared scallop, pancetta, onion jam, asparagus ragout

## MAIN COURSE

kuterra salmon wellingtons, kale, spinach, prawn pate, barley risotto, dill hollandaise

or

braised chicken Coq au vin, Cipollini onion, spatzel

or

beef tenderloin, leek and double smoked cheddar potato gratin, caramelized shallots, brandy

or

Grilled portabella Mushroom stack with quinoa and curried red lentils (vegetarian)

each entrée is paired with fresh seasonal vegetables

## DESSERT

vanilla semifreddo

or

chocolate ganache torte

**\*\$90 per person. Menu subject to change without notice depending on availability of product.  
Please inform your server of allergies, not all ingredients listed.**