

New year's eve menu

Artisan Breads & Dips

Focaccia with roasted butternut squash & toasted sesame

Amuse-Bouche

Tuna tartare crowned with wasabi caviar
Foie gras mousse on a crisp base

Chicken Confit Terrine

Accented with orange gel & garden herbs

Refined Game Consommé

with delicate egg royale

Torched Atlantic Turbot

Velvety red curry sauce

Intermezzo

Lime & ginger sorbet

Roasted Beef Fillet

Horseradish & parsnip purée, fondant potato & rich jus

Signature Dessert

70% Valrhona dark chocolate with lemon curd, miso & caramel

Petits Fours

Pâte de fruit & soft nougat

AILEENS