



NEW YEAR'S EVE

LATE SEATING

Amuse-bouche & Welcome Glass of Bubbly



Oysters on the Half Shell

caviar, smoked apple mignonette

Iberico Ham & Manchego Cheese Foam

crusted tomato, warm bread

Prawn Cocktail

brandy sauce

Lobster Frisée Salad

pomegranate, drake's farm goat cheese, mushroom chips



Cava Sorbet



Seared Branzino

roasted cauliflower purée, champagne sauce, pickled grapes

Rack of Lamb

purple kale, baby corn, gooseberry port jus

Aged Beef Tenderloin

glazed vegetables, jus, black truffle

Grilled Maine Lobster

baby carrots, drawn butter

Mushroom Barley Risotto

fried cauliflower, butternut squash, cranberry



Golden Croquembouche

vanilla pastry cream, caramel drizzle

Chocolate Sparkle

chocolate sphere, raspberries and gooseberries

Citrus Celebration

avocado key lime



Truffles