

NEW YEAR'S EVE 2017

65.

THREE-COURSE PRIX FIXE

exclusive of tax & gratuity

APPS

MAPLE-ROASTED SUNCHOKE & TRUFFLE SOUP (v)

BEETROOT-CURED SALMON

shredded cabbage, crème fraîche, pomegranate

HERBED GOAT CHEESE TART (v)

puff pastry, goat cheese cream, dandelion salad,
lemon vinaigrette, salsify crisps

MAINS

PAN-SEARED SCALLOPS

bacon jam, artichoke ravioli, black garlic purée

GRILLED CORNISH HEN

Pont-Neuf potatoes, roasted Brussels sprouts,
shallot marmalade

ROASTED RED PEPPER PASTA (v)

angel hair, fava beans, black olives, baby kale,
shaved Toscano

DESSERTS

TARTE BOURDALOUE (v)

pear, chocolate, raspberry

VANILLA BEAN PANNA COTTA (v)

rhubarb jus, Chantilly

FEATURED DRINKS

PROSECCO, RIONDO, COLLEZIONE, IT

6oz 12.50 750ml 50.

GRAND BRUT, PERRIER-JOUËT, CHAMPAGNE, FR

750ml 125.

(v) vegetarian | individual items available à la carte