the**mews**

new year's eve

amuse bouche

chilled mango soup with a hint of cilantro

appetizers

Beetroot Cured Mahi Mahi
beetroot, garlic aioli, feta cheese, dill croutons

Yam Veloute
toasted almonds, vanilla onion jam, dried sorrel

Pan Seared Scallop
local corn puree, pomegranate seeds, herb butter

Confit Pork Belly
ratatouille, basil leaves, micro greens

mains

Pan Seared Barracuda
parmesan cream, string beans, asparagus, Bora Bora, pearl potatoes

Roasted Pork Loin
dauphinois potatoes, baby carrots& zucchini medley, apple & port wine reduction

Chargrilled Ribeye
12 oz. prime rib eye, sweet potato pont neuf, green peppercorn sauce, red onions

Papardelle & Mushrooms
cepes, baby bella, button mushrooms, carrots, Parmesan foam, shaved Parmesan

desserts

Classic Carrot Cake
cream cheese frosting, berry compote, vanilla ice cream

Mango & Sorrel Parfait
mango mousse, sorrel coulis, homemade granola, lemon cream

Rosemary-Scented Pavlova with Local Fruits

Trio of Sorbets

assortment of petit fours

We use the freshest local products and produce wherever possible – that's our Farm to Table promise.