

# HAPPY NEW YEAR!

---

## Amuse Bouche

**Chilled Yam Veloute with Ciboulette Cream**

## Appetizers

**Pan Seared Scallop & Shrimp**

Green pea puree, sweet potato dollop, basil & garlic coulis

**Spiced Quinoa Salad**

Cherry tomatoes, French beans, Curried Local green peas, mesclun, balsamic vinaigrette

**Pork Duet**

Bacon risotto, wilted spinach wrapped pork belly, grapefruit cream, microgreens

## Sorbet

**Sorrel & Ginger Sorbet**

## Main Courses

**Brown Butter & Garlic Salmon**

Grilled asparagus, roasted plantain salsa, lemon beurre blanc

**Grilled 28 day Aged 10oz. Sirloin**

Potato & mushroom hash, dehydrated tomatoes, red wine reduction

**Sweet Potato Gnocchi (V)**

Asparagus, Pine Nuts, Broccoli, bell peppers, basil pesto

**Lobster Thermidor**

Crab Croquette, French Beans, Clarified Butter

## Desserts

**Black Forest Gateau**

Boozy cherries, champagne ice cream

**Deconstructed Baileys Cheesecake**

**2018 Tiramisu**