

NEW YEAR'S EVE DINNER

Wednesday, December 31

BREAD & BUTTER

served with welcome cocktail & amuse bouche

house-made bread selection

served with garden-grown herb cultured butter (g, d)

STARTER

choice of one (1)

vegetable risotto

seasonal vegetables, sweet corn, cauliflower, parmesan bubbles

crab lasagna

white crab meat, ponzu creme cheese, toasted hazelnuts (g, d, sh)

MAIN

choice of one (1)

sweet potato wellington

spinach, mushroom douxelle, nutmeg sauce (g, d)

rib of beef

roasted parsnips, béarnaise noisette (d)

queen snapper

plantain, pepper escabeche, tartar (d)

DESSERT

includes complimentary petit four

sorrel profiterols

sorrel & ginger custard, lime leave anglaise (g, d)

petit four

salted caramel tart

155+ per person | 50+ children 12 & under

d - dairy | g - gluten | n - nut | s - soy | sh - shellfish | p - peanut

Please inform us of any allergies or dietary requirements when placing your order.

All prices are in USD and subject to + 17% service charge.

CELESTE

by Kerth Gumbs