

New Year's Eve Dinner

Cucumber & Pistachio Chilled Soup

Curry Oil Drizzle, Torched Cherries, Feta Cheese Crumble

or

Raw Wahoo Ravioli

Spiced Melon & Mustard Caviar, Marinated Cucumber, Ginger Broth

Herb Crusted Mahi Mahi Fillet

Roasted Carrots, Lemon & Apricot Relish, Puffed Couscous, Curried Jus

or **Braised Duck Leg** Poached Pear, Spinach, Wild Mushrooms Duxelle, Merlot Reduction

or **Ricotta and Sweet Potato Gnocchi** Parmesan, Roasted Corn Bisque, Cherry Tomatoes, Black Olive Dust

> Sourdough Cinnamon Roll Pecan Ice Cream, Chili & Spice Infused Maple Syrup

or Lemon & Thyme Mascarpone Mousse Cake Passion Fruit Coulis, Peppermint Crisps Meringue

Executive Chef Halva Browne | Full Menu US \$85 | A 24% tax and service charge will be added to your bill