



DINE
ON THE
TWENTY

2017 NEW YEAR'S EVE GALA DINNER

EXECUTIVE CHEF Jason Williams

'Using the finest local and regional ingredients'

Fresh Baked Breads

AMUSE BOUCHE

Oysters & Caviar

FIRST COURSE

Scallops

Scallop Ceviche, Green Apple, Chorizo

SECOND COURSE

Foie Gras

Pear Tarte Tatin, Riesling Caramel

MAIN COURSE

Beef Tenderloin

Truffle Pomme Purée, Cippolini Onion,
Maître d' Hotel Butter

DESSERT

Chocolate Tasting

Cheese (optional)

Add \$15

Chef's choice of 5 Local and International Cheeses

FINALE

Truffles

Coffee and Tea

\$90.00 per person, plus taxes and gratuity

Available December 31st 2017 in the Restaurant only