



INN ON THE TWENTY

2018 New Years Eve 5 Course Tasting Menu

Amuse

Oysters & Caviar

Scallops

Scallop ceviche, green apple, chorizo

Foie Gras

Pear tart tatin, Riesling caramel

Beef tenderloin

Truffle pomme puree, ciopplini onion, maître d' hotel butter

Cheese (optional)

Add \$15

Chef's choice of 5 local and international cheeses'

Chocolate Tasting

\$90 Tasting Menu

\$40 Wine Pairing

Executive Chef

Jason Williams

Available December 31st 2018 in the Restaurant only