

5-Courses

A Glass of Bubbly on Arrival

\_\_\_\_\_Choose one \_\_\_\_\_

# Tomato & Crab Bisque

With cheese crostini and white truffle oil

Portobello Griglia

Grilled Italian portobello mushrooms, goats' cheese, spinach, tomato basil, mixed greens

Seared Scallops

Sea scallops served with field greens, pumpkin puree, and caviar

\_\_\_\_\_ Choose one \_\_\_\_

## Fillet Mignon

Beef tenderloin grilled to your liking, ½ Boston lobster, roasted vegetables, and mash, Selection of sauces, pepper corn, mushroom, or béarnaise sauce

## Baby Lamb Fillet

Grilled, French beans, wilted spinach, potato Gratin and mint sauce

## Salmon Fillet

Pan fried, blue swimmer crab risotto, poached asparagus

## **Traditional Roast Turkey**

Roasted Christmas vegetables, cranberry sherry jus

Capellini "San Benedetto"

Angel hair pasta, lobster pieces, scallops, shrimp meats, creamy lobster sauce, toasted walnuts

. Choose one \_\_\_\_\_

# Mixed berry crumble

Bailey's crème Anglais and vanilla ice cream

Choose one \_\_\_\_\_

Tea or Coffee

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\$398 per person plus 10% service charge





# New Years Eve. Dinner 5-Courses



Choose one

## LOBSTER BISQUE

With garlic crostini, parmesan and drizzled with cognac

## TUNA & SALMON TARTAR

Diced fresh tuna & salmon, capers, lime, herbs, parmesan, and micro greens

#### PARMA HAM AND MELON

Rock melon, slices Parma ham, mixed greens, balsamic glazed and truffle oil

Choose one

### **CHATEAUBRIAND**

Angus beef tenderloin grilled to your liking, ½ Boston lobster, roasted vegetables, mashed potatoes Selection of sauces, pepper corn, mushroom, or béarnaise sauce

## **VEAL FILLET**

Pan fried, with welted spinach, French beans, mashed potatoes, masala wines mushroom sauce

#### BARRAMUNDI FISH FILLET

with seared scallops, roasted vegetables, steam broccolini, mashed potatoes, lemon butter sauce

#### FETTUCCINI LOBSTER

Boston lobster, caviar, shrimp meats, in a creamy lobster sauce

Choose one

#### BANANA CARAMEL CAKE

With vanilla ice cream

Choose one

TEA OR COFFEE

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\$398 per person plus 10% service charge

