

TWENTY6

NEW YEARS EVE 2017

DECEMBER 31ST

5 to 11pm
\$79 per person

APPETIZER

SHRIMP BISQUE

Oyster Mushrooms and Essence of Lemon Thyme

LOCAL MARKET GREENS

*Blistered Tomatoes, Oranges, Heirloom Beets, Black Pepper Chevre,
Pecan Praline and Candied Lemon Vinaigrette*

SEA SCALLOPS, TRUFFLES AND CAVIAR

Oyster Mushrooms and Essence of Lemon Thyme

STILTON AND WILD MUSHROOM TART

Arugula Salad & Marsala

ENTRÉES

NEW ZEALAND SNAPPER

Sweet Potato Puree, Figs, Porcini Mushrooms and Prosciutto

PAN-SEARED SEA BASS

Ancient Grains, Barigoule Sauce and Melted Leeks

TENDERLOIN OF BEEF WITH LOBSTER RAVIOLI

Braising Greens And Truffle Red Wine Reduction

ROASTED DUCK BREAST

Parsnips, Raisin Mostarda & Lentils

PAN SEARED MUSHROOM STEAK

*Sweet Potato Puree, Wilted Braising Greens,
a Mushroom Truffle Reduction*

DESSERT

CHAMPAGNE & STRAWBERRIES CAKE

Vanilla Chiffon, Champagne Frosting, Popping Sugar

TRIPLE CHOCOLATE FUDGE CAKE

Silver & Gold Crispy Chocolate Caviar

BLACK BOTTOM COFFEE CRÈME BRÛLÉE

Dark Chocolate Ganache, Sweet Cream