



NEW YEAR'S EVE DINNER

\$98 PERSON

Soup

LOBSTER BISQUE | PARMESAN & ROSEMARY CROUTON

Bread Station

FRENCH BAGUETTE | PUMPKIN FARMER'S BREAD | RUSTIC CHEESE LOAF | ROSEMARY FOCACCIA |
RYE & GRAIN BREAD

FRENCH SALTED BUTTER | OLIVE OIL & BALSAMIC | BABA GANOUSH | SPICY OLIVE TAPENADE

Salad Bar

NIÇOISE - POTATO | GREEN BEANS | TOMATO | SEARED TUNA

GOAT CHEESE PROVENCAL - MESCLUN MIX | PROSCIUTTO | FIGS | CITRUS DRESSING

CAESAR SALAD - PARMESAN | TOMATO | CROUTONS | BACON | GRILLED CHICKEN | GRATED EGG

SOUTH ISLAND GREEN - CANDIED WALNUTS | BLUE CHEESE | SHAVED APPLE | MESCLUN | ROSEMARY OIL

BEETROOT SALAD - CORIANDER | FETA | TOASTED PINE NUTS | AGED REDUCED BALSAMIC

MOROCCAN SALAD - COUSCOUS | CARROT | CHICKPEA | RAISINS | MINT

FROM OUR GARDEN - GRILLED ZUCCHINI | EGGPLANT | ASPARAGUS | BELL PEPPERS

Seafood Counter

HOMEMADE CURED SALMON - GREEN OLIVE | SUN DRIED TOMATO TAPENADE | LEMON CREAM CHEESE

SEAFOOD BASKET - STEAMED MUSSELS | CLAMS | POACHED PRAWNS | GRILLED CALAMARI

CONDIMENTS - LEMON BUTTER | CAPERS | MIGNONETTE (RED WINE & SHALLOTS) | TARTAR SAUCE

FRESHLY SHUCKED OYSTERS

CONDIMENTS - VODKA CREAM | CHILI VINAIGRETTE | CIDER VINEGAR

SELECTION OF SUSHI | NIGIRI | SASHIMI WITH PICKLED GINGER | WASABI | SOY SAUCE

Served by the Maestros

CHOICE OF

BEEF WELLINGTON | SAUTÉED MUSHROOMS | TRUFFLE MOUSSELINE | RED WINE REDUCTION

OR

LINE CAUGHT WILD SALMON | WILD RICE | CHARRED ASPARAGUS | CAPERS BEURRE BLANC





Cheese Station

FRENCH CHEESE - MORBIER (COW, HARD) | BRIE DE MEAUX (COW, SOFT) | TOMME DE SAVOIE (COW, SOFT)
| COMTÉ (COW, HARD)

NEW ZEALAND CHEESES - CENTRAL OTAGO SOFT BLUE | AGED CHEDDAR

FRENCH BAGUETTE | CRACKERS | DRIED FRUITS | NUTS | QUINCE PASTE

Crepe Station

WITH THE FOLLOWING CONDIMENTS:

SUGAR & LEMON | NUTELLA SAUCE | BERRY COMPOTE | BAILEYS REDUCTION | PASSIONFRUIT COULIS |
FRESH STRAWBERRIES | SALTED CARAMEL

Dessert Station

MOUSSE AU CHOCOLAT | NOUGATINE TUILE

NAPOLEON CRÈME BRÛLÉE | ALMOND SHORT TUILE

BANANA & CARAMEL CHEESECAKE

MINI DESSERT MESS - CHERRIES | BLUEBERRIES | MERINGUE | WHITE PISTACHIO SAUCE

MINI FRUIT SALAD

DATE PUDDING | CARAMEL SAUCE

ESPRESSO COFFEE / LOOSE LEAF TEA

