

# MEZZANINE

## NEW YEARS EVE DINNER MENU

### A LA CARTE or PRIX FIXE

(\$160pp prix fixe - choice of one dish per section)

#### AMUSE BOUCHE

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**Russian Sturgeon Ossetra Caviar \$15**  
buckwheat blinis, sour cream, chives

**Seared Foie Gras \$15**  
brioche toast, caramelized onion, hazelnuts

#### SOUP

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**Roasted Butternut Squash Soup \$22**  
chestnut, sage, pumpkin seeds

**Lobster Bisque \$28**  
maine lobster, crème fraîche, tarragon

#### APPETIZER

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**Langoustine and Seafood Ravioli \$36**  
fumet ecume, micro cilantro

**Beef Carpaccio \$28**  
Citrus Petite Salad, Black Olives, Truffle Aioli, Parmesan, Pickled Mushroom

**Kale and Date Salad \$22**  
walnut, pomegranate, asparagus, feta, cherry tomato

**Mushroom Truffle Tart \$22**  
king oyster and porcini mushroom, shaved black truffle

#### ENTRÈES

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**Pan Roasted Beef Tenderloin \$55**  
foie gras, brussel sprouts, pomme puree, sauce périgord

**Seared Sea Bass \$36**  
dauphinoise potatoes, rainbow swiss chard, chanterelles, yuzu beurre blanc

**Organic Chicken Breast \$34**  
Cannellini beans, kale, pancetta, thyme jus

**Truffle Mushroom Risotto \$28**  
roast shallot, porcini cream

#### DESSERT

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**Key Lime Cheesecake \$17**  
berries and citrus coulis

**Cranberry & Cherries Tart \$16**  
almond custard

**Chocolate Truffle Mousse \$18**  
chocolate & hazelnut mousse topped with cocoa powder and mix berries

**Selection Of Artisanal Cheese \$30**  
figs, honeycomb, crackers