



NEW YEARS EVE 2025 DINNER EVENT

DINNER ONLY \$95PP WINE ADD-ON \$50PP AN AUTO GRATUITY OF 20% WILL BE ADDED THIS EVENT IS PRE-PAID AT THE TIME OF BOOKING NON REFUNDABLE AFTER DECEMBER 17TH

1ST COURSE

SEARED SCALLOP

cauliflower puree | chinese leek crumble | dijon foam Guy d forez, Champagne Brut Tradition. Champagne, France

2ND COURSE

ROASTED CORNISH GAME HEN

local squash | miso-mushroom sauce

Vietti, Colli Tortonesi derthona Timorasso. Piedmont, Italy

3RD COURSE

COFFEE-CRUSTED HANGER STEAK

au poivre | asparagus risotto | blistered tomatoes

OR

PAN SEARED WALLEYE

parmesan brodo | sauce vierge | asparagus risotto Inama, Carménère Più. Veneta, Italy

4TH COURSE

WHITE CHOCOLATE ALMOND TORTE

salted marcona almond dacquoise | lemon crema | strawberry dust

Pasqua, Frizzante Sweet Sine. Veneto, Italy