

NEW YEAR'S EVE

First

SELECT ONE

BOA'S CAESAR SALAD our legendary recipe

CHILLED SAFFRON PRAWNS cocktail sauce, lemon

ROASTED BEETS AND BURRATA aged balsamic, micro basil, sea salt

OYSTERS ON THE HALF SHELL half dozen + 18 / dozen + 36

OSSETRA CAVIAR 1oz, creme fraiche, gaufrette potatoes + 105

Second

SELECT ONE

ROAST NEW ZEALAND LAMB grain mustard crust, carrot toffee puree, confit tomato, asparagus

JUMBO LUMP CRAB CAKE fennel frond salad, remoulade, capers

BUTTERNUT SQUASH RISOTTO mascarpone, tempura mushrooms

Main

SELECT ONE

PETITE FILET MIGNON truffle new potatoes, charred broccolini, morel mushroom demi
upgrade to Creekstone New York 40 Day Dry Aged + 15

SEARED DUCK BREAST roasted butternut squash, corn relish, fig essence

PAN SEARED CHILEAN SEABASS baby rainbow carrots, blistered tomatoes, watercress salad

CAULIFLOWER TEMPURA vadouvan spice, golden raisin chutney, micro cilantro, vegan crema

OVEN ROASTED NOVA SCOTIA LOBSTER TAIL 14oz + 28

JAPANESE A5 WAGYU FLIGHT

kagoshima, iwate, hokkaido snow beef + 200

Dessert

DELUXE DESSERT PLATE

dulce & dark chocolate cheesecake and vanilla bean panna cotta

Accompaniments

LOBSTER MAC & CHEESE + 36

TRUFFLE MAC & CHEESE + 25

SHAVED BLACK TRUFFLE + 15

Featured Champagne

G.H. MUMM CHAMPAGNE BRUT MUMM

GRAND CORDON

\$28 BY THE GLASS, \$112 BOTTLE