

NEW YEARS EVE

celebration

DINNER

Oyster Phylo Quiche \$12

Caviar, Fresh Cream Au Ciboulette & Worcestershire French Flan

Wagyu Tomahawk \$150

Bordelaise Sauce, Roasted Asparagus, Heirloom Tomato & Parmesan

Pâte À Choux Pastry Swan \$12

Anglaise Sauce, Berries & White Chocolate Mousse

COCKTAILS

Sage Berry Smash \$16

Makers Mark Bourbon, Cranberry, Sage

Winter Thyme Negroni \$16

Ford's Gin, Blackberry, Thyme

Ginger Delight \$16

Makers Mark Bourbon, Ginger Liqueur