



## NEW YEARS MENU 2018

**amuse bouche** | tuna tartare . chimichurri . yuzu aioli . rice cracker

**tomatoes & cream** | roasted tomatoes . fennel . tomato creamy dressing . organic greens

**atlantic lobster "risotto"** | lobster tail . forbidden rice . seared scallops . wild prawns . lemon broth

**seared duck breast** | mole rojo . corn cake . roasted cauliflower . ancho sesame oil

**sorbetto** | blueberry & basil

**grilled wagyu petite tenders** | truffle pomme purée . portobello mushroom fricassée . sautéed greens

**miguelitos de la roda** | puff pastry . dulce de leche cream . chocolate ganache . milk chocolate gelato

wine pairings available \$55 per person