

SAFARI ROOM

2016 NEW YEARS EVE MENU

-Amuse Bouche-

Appetizer Course

Beef Consommé
Braised Oxtail, Bruinoise of Vegetable, Herb Pesto

Oyster Rockefeller

Smoked Pork Belly, Mizuna Greens, Caramelized Fennel, Chili Gastrique

Salmon Pastrami

Grilled Radicchio, Anise-Ginger Poach Persimmon, Crispy Parsnips

-Intermezzo-

Entrée Course

Lobster Thermidor

Scallops-Crab-Shrimp, Truffle Mashed Potato, Forked Spaghetti Squash

Beef Wellington

Porcini Rubbed Filet, Foie Gras Tart, Roasted Baby Vegetable, Dexelle Reduction

Guinea Fowl

Citrus Glaze, Chicken Mousseline, Fried Cabbage, Wild Mushroom Cobbler

Dessert Course

Lavender Infused Crème Brule
Fresh Berries, Shortbread Cookie

Ipa Almond Cake

Vanilla Crème, Grand Marnier Caramel, Pistachios