

NEW YEAR'S EVE

A LA CARTE MENU

A GLASS OF BUBBLES

Michel Fallet Brut NV, Champagne, France	\$20
Taittinger Brut Reserve, Champagne, France	\$24
Marquis de la Tour, Rosé, Cremant de Loire, France	\$15
Prosecco, Fantinel, Italy	\$13

APPETIZERS

TRUFFLE MUSHROOM PATE (v, gfo) porcini & oyster mushrooms, truffle oil, cornichons, sourdough toast (gfo)	\$16
FRESH BURRATA (gf) Italian burrata, torched orange, lavender dressing, candied walnuts, toasted cilantro seeds, frisée	\$18
LOBSTER BISQUE (gf) poached lobster bites, lobster & brandy cream bisque, tomato oil	\$16
CEVICHE (gf) local catch, passionfruit, scotch bonnet sorbet, avocado puree, blush daikon, plantain chips	\$20
FOIE GRAS 'BRULEE' (gfo) bloc de foie gras (mi-cuit), Mission fig chutney, raspberry gel, candied hazelnuts, brioche toast add: a glass of <i>Sauternes Carmes de Rieussec</i> \$12	\$22

MAIN PLATES

MUSHROOM RISOTTO (v, gf) \$28 porcini and oyster mushrooms, aged parmesan, balsamic glaze	PORK TOMAHAWK (16oz) (gf) \$42 chargrilled tomahawk, miso-roasted napa cabbage, cider & wholegrain mustard sauce, buttered mash
RED SNAPPER (gfo) \$39 pan-seared local red snapper, house gnocchi, Thai red curry broth, PEI mussels, clams, crispy capers	YELLOWFIN TUNA (gf) \$39 seared tuna, bok choy, edamame, Vietnamese coconut velouté, cilantro relish, black rice, chilli oil
CHICKEN MARSALA (gf) \$35 crusted chicken breast, mushroom and marsala wine sauce, scalloped potatoes	LOBSTER SPAGHETTI \$35 poached lobster tail, lobster & brandy bisque sauce, tomato oil, fresh egg spaghetti

STEAKS

All steaks are served with house fries or mash plus a choice of sauce: bearnaise, chimichurri or mushroom.
Upgrade to truffle parmesan fries \$2

NEW YORK STRIP BONE-OUT 14oz	\$45
TENDERLOIN CENTER-CUT BONE-OUT 8oz	\$56
RIB-EYE BONE-OUT 16oz	\$59
45-DAY DRY-AGED RIB-EYE BONE-IN 16oz	\$85
PORTERHOUSE BONE-IN 22oz	\$80

SIDES & ADD-ONS

lobster tail \$15, broccolini/almonds (cn) \$10, asparagus/parmesan \$10, sprouts/pancetta \$8, mac 'n' cheese \$8, truffled parmesan mac 'n' cheese \$12, lobster mac 'n' cheese \$23, bistro green salad \$8, small Caesar salad \$10

(v) = vegetarian, (ve) = vegan, (veo) = vegan option, (cn) = contains nuts, (gf) = gluten free, (gfo) = gluten free option available. Please advise your server of any dietary restrictions prior to ordering. All prices are in CI\$: 1 CI\$ = 1.25 US\$. For your convenience, a 16% gratuity charge will be added to all checks.