

NEW YEAR'S EVE

A LA CARTE MENU

A GLASS OF BUBBLES

L'Hoste Brut NV, Champagne, France	\$20
Taittinger Brut Reserve, Champagne, France	\$29
De Chanceney Rosé, Cremant de Loire, France	\$15
Prosecco, Pronol, Italy	\$13

APPETIZERS

TRUFFLE MUSHROOM PATE (v, gfo) porcini & oyster mushrooms, truffle oil, cornichons, sourdough toast (gfo)	\$18
FRESH BURRATA (gf) Italian burrata, torched orange, lavender dressing, candied walnuts, toasted cilantro seeds, frisée	\$19
LOBSTER BISQUE (gf) poached lobster bites, lobster & brandy cream bisque, tomato oil	\$16
SMOKED FISH PATE (gfo, cc) smoked red snapper, sour cream, capers, cilantro, guacamole, toast	\$16
CEVICHE (gf) local catch, passionfruit, scotch bonnet sorbet, avocado puree, blush daikon, plantain chips	\$23
BRESAOLA (gf) air-dried beef carpaccio, caperberries, aged Parmesan, black fig gel, XV olive oil	\$18

MAIN PLATES

MUSHROOM RISOTTO (v, gf) \$29 porcini and oyster mushrooms, aged parmesan, balsamic glaze		SALMON (gf) \$39 fillet of roasted Chilean salmon, chorizo & sun-blush tomato cream sauce, butter beans, baby spinach, blistered cherry tomatoes
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 (gfo) \$39 crusted chicken breast, mushroom and marsala wine sauce, parmesan polenta cake		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, green peppercorn. Upgrade to truffle parmesan fries \$3

NEW YORK STRIP BONE-OUT 14oz	\$49
TENDERLOIN CENTER-CUT BONE-OUT 8oz	\$65
RIB-EYE BONE-OUT 16oz	\$79
COW-GIRL RIB-EYE BONE-IN 16oz	\$89
PORTERHOUSE BONE-IN 22oz	\$95

SIDES & ADD-ONS

broccolini/miso/almonds (cn) \$10, asparagus/parmesan \$10, sprouts/pancetta/sambal sauce \$10

mac 'n' cheese \$8, truffled parmesan mac 'n' cheese \$12, lobster mac 'n' cheese \$23

lobster tail \$15, 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.