

Thanksgiving Menu 2010

Scottish Smoked Salmon – Ricotta Lemon Terrine
Herb Crème Fraiche

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Pumpkin Soup – Crumbled Organic Goat Cheese – Pomegranate Syrup

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Sage Rubbed Tom Turkey
Honey Roasted Root Vegetables
Butternut Squash Mash
Fingerling Potatoes & Crispy Pancetta
Pear & Walnut Stuffing
Merlot Pan Gravy

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Symphony of Pumpkin
Candied – Ice cream – Cheesecake – Smoothie

\$80.00 per person

Christmas Day Dinner 2010

East coast Diver Scallops & Tiger Prawns
Green Asparagus – Lemon Brioche
Burned Orange Aioli

Free range Chicken Consommé – Winter Vegetable
Black Truffles – Pistachio Dumplings

Sage Spaghettini – Lobster Bolognaise

Choice of:

Traditional Roasted Tom Turkey
Port wine Braised Red Cabbage
Fine green Beans and Oven dried Apple
Pear and Sage Stuffing
Cranberry Jus

OR

Thyme Seared Branzino Filet – Turks Lobster Medallion
Mango & Black Pepper Risotto – Patty Pan Squash
Lemon & Roasted Pine nut Sauce

Warm Chocolate Pudding – Cranberry Ice Cream – Cinnamon Smoothie

\$ 95.00 per person

All prices are in US dollars and are subject to 11% Government Tax
and 10% Service Charge. An additional 8% charge for a party of 6 or more will apply.

New Years Eve Gala Dinner

Lobster & Mango Salad – Mojito Lime Dressing

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Pheasant Consommé – Foie Gras Raviolini – Black Winter Truffle

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Asparagus – Orange Risotto – Charred Diver Scallops

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Muscovy Duck Cannelloni – Wilted Young Spinach Warm Bacon & White Balsamic

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Fresh Ginger Ale Shooter

Choice of:

Miso Glazed Chilean Sea Bass
Shiitake Mash Potato – chili Spiced Snow Peas
Roasted Sesame Beurre Blanc

Or

Grilled Beef Tenderloin
Peppered Mascarpone Polenta – Charred Cherry Tomato
Port wine Reduction

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It's all about Pineapple
Carpaccio – Ice Cream – Smoothie – Cachaça Mousse

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Chocolate Rum Truffles

\$ 325.00 per person

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