

Smith Commons

New Years Eve Dinner

\$39/3 - Courses

*****Course One*****

Smoked Salmon Brulee

Bruschetta, key lime mousse, Norwegian smoked salmon, radish, pea shoots & salmon roe

Ahi Tuna Carpaccio

Black trumpet, chanterelle, morels, enoki mushroom & seaweed salad, caper berries, avocado puree, mustard seed oil

Land and Sea

Scallop stuffed shrimp, braised pork belly, gongchujang chicken & confit yukon gold, romesco, & pickled red onion

Four Season Salad

Roasted butternut squash, eggplant, mixed peppers, beets, braised carrots, celeriac, baby spinach, radish, micro greens, balsamic with tzatziki sauce

*****Course Two*****

Butter Poached Maine Lobster

braised carrots, asparagus, fennel beurre blanc, lobster tuile, tarragon & brie cheese roll

Stuffed Chicken Roulade

cornbread, raisins, Swiss chard served with watercress puree, whipped yukon gold potato, fresh corn patty and a sage & saffron cream Sauce

Mallard Duck Breast

Seared polenta, confit duck croquette, poached fig, sautéed Swiss chard, carrot puree, ponzu jus

Black Angus Export Steak

Fondant potato, haricot vert bundle, edible gold leaf, tuile, caraway jus

*****Dessert Course*****

Belgian Chocolate Fondant

White chocolate gelato, chocolate tuile & gold dust

Strawberry Parfait

Champagne sabayon, strawberry coulee, berry compote

Coconut Cream Caramel

Coconut & mango jelly, coconut sponge cake & coconut dulce de leche