



# Happy New Year

## Amuse Bouche

Rockfish Andouille with Jalapeno Cucumber Relish  
Tomato Gazpacho topped with Lobster Medallion

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## Appetizer

Beets & Gin cured Salmon Gravlax  
with Pickled Beets, Beet Jam, Grand Marnier Vinaigrette  
Micro Greens & Beet Crackling

or

Silky Cauliflower and Artichoke Soup  
with Cauliflower Tempura

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## Middle Course

Guinea Chick Agnolotti  
Black Garlic Aioli and Vanilla Butter

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## Sorbet

Prickly Pear Old Fashion Cocktail Granita

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## Entrée

Cardamom Dusted Grilled Prime Fillet Mignon &  
Tarragon Crusted Lamb Chop  
Port Wine Cherry Jus

or

Pan Roasted Halibut & Stuffed Jumbo Scampi with  
Scallop Spinach Mousse  
Roasted Grape Tomato Coulis

or

Fourways Veal Classic  
Lemon Butter Sauce & Chopped Chives

All served with Herb Potato Gnocchi, Carrot & Squash Pinwheel

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## Dessert

Raspberry and Dark Chocolate Gateau  
Edible Soil, French Macaroon, Fluffy Lime Sponge &  
Raspberry Chocolate Truffle

Coffee or Tea | Petit Fours

\$168 per person | plus service charge