

THE OSPREY

NEW YEAR'S EVE 2019

1st seating \$120pp
2nd seating \$180pp
Tasting \$90pp



Uni Beignet

pickled ginger, shiso, crème fraîche, sustainable caviar

Chestnut Veloute

celery, armons, crème fraîche

CHARTOGNE TAILLET CUVÉE SAINTE ANNE Champagne, France

Venison Tartare

blackberry gastrique, juniper, challof, quail egg, puffed tendon
(Périgord Truffle \$21 supplement)

Winter Squash Risotto

pomegranate, crispy kale, farmer's cheese

DOMAINE FAIVELY MONTAGNY Burgundy, France

Intermezzo

lemon honey-ginger sorbet, prosecco

ARNAUD LAMBERT "CLOS DE MIDI" SAUMUR Loire Valley, France

Butter Poached Lobster

carrot purée, house kimchee, carrot top pesto

ARNAUD LAMBERT "CLOS DE MIDI" SAUMUR Loire Valley, France

Grass-Fed Filet Mignon

forest mushroom, Périgord truffle, parsnip mousseline
(Foie Gras Rossini \$21 supplement)

DOMAINE DU GOUR DE CHAULE GIGONDAS Rhone Valley, France

Chocolate Mont Blanc

chocolate mousse, candied chestnuts, currants, meringue

BLANDY'S 5 YEAR BUAL MADEIRA Maderia, Portugal