



5-Course New Year's Eve Set Dinner

Saturday, 31st December 2016

Canapés

Langoustine Tartare, Avruga Caviar, Citrus, Coriander

Cream of Jerusalem Artichoke Soup, White Truffle

Seared Hokkaido Scallops, Cauliflower, Wild Mushroom Emulsion

Seared Patagonian Toothfish, Celeriac Brunoise, Sauce Mouseline

Or

Tournedos Rossini, Foie-gras, Sauce Périgieux, Black Winter Truffle

Strawberry Kirsch, Champagne Foam

Crème Brûlée, Passion Fruit, White Chocolate, Coconut



La VIE
Creative French Cuisine