



1893 - 2018

New Year's Eve Dinner - 2018 Fountain Lounge

Four Course Dinner

Amuse Bouche

Starters

Sea Scallop Parsnip, Crispy Pork Belly, Cherry Gastrique Or

Roasted Beets

Burrata Cheese, Truffle Vinaigrette

Exotic Mushroom and Oyster Soup Leeks, Smoked Mushrooms, Preserved Lemon

Salad

Winter Green Salad Walnuts, Lebneh, Pomegranate, Roasted Pepper Vinaigrette

Main Course

Prime Tenderloin
Black Trumpet, Mushroom Ragout, Foie Gras Sauce

Or

Crispy Duck Braised Red Cabbage, Yam, Satsuma Glaze

Oγ

Gulf Snapper Shrimp and Crab Ravioli, Garlic Chile Broth

Dessert

Champagne Layers Strawberry Champagne Sponge, Vanilla Champagne Mousse, Lemon Gelee

\$125 per person