

2024 *New Year's Eve Dinner*

Farmhouse

Amuse

Roasted quail & kabocha squash empanada, spiced orange glaze, toasted pumpkin seeds

Sparkling Chardonnay

First Course

Lemon butter capellini, Roasted Lobster, Blue Crab, & Colossal Shrimp, vanilla spritzed grapefruit and peppadew relish, kiss me trout roe

Family Reserve Chardonnay

Salad

Baby spinach, poached pear, roasted pistachios, pomegranate arils, Surry Hills chevre snow, red wine vinaigrette

Cabernet Franc

Entrée

Dijon crusted beef tenderloin, truffled potato puree, petite carrots, asparagus, port wine glace viande

Claret

Dessert

Lisbon Chocolate torte, Bing cherry coulis, Chantilly cream

Port