

BLUE ON WATER EST. 2004

— HOTEL RESTAURANT BAR —

New Years Eve Menu

Amuse Bouche

CITRUS CURED TUNA
CHIVE AIOLI, PISTACHIOS, AND PICKLED CITRUS

Starters

GOAT CHEESE & FERMENTED BLACKBERRY TERRINE
ROASTED BEETS, CRACKERS, FRUIT CHUTNEY, PICKLED ONIONS

CUCUMBER SALAD

ORGANIC MICRO GREENS, AVOCADO MOUSSE, SHAVED FENNEL, LEMON PRESERVE, CHAMPAGNE VINAIGRETTE

CHICKEN BROTH

SMOKED CHICKEN & TRUFFLE RAVIOLI, CRACKLING, BRAISED LEEKS, BUTTON MUSHROOMS

TASTING OF PORK

PORK TERRINE WITH BOURBON MUSTARD, HOUSE MADE HAM CROQUETTE WITH QUINCE BUTTER, CURED PORK JOWL
WITH SOURDOUGH TOAST & ORANGE CHILI EMULSION

SEARED SCALLOPS

CORN CEVICHE, PICKLED PINEAPPLE, CURRIED LOBSTER CREAM, RADISH, CILANTRO OIL,
FENNEL, PRESERVED CITRUS

BEEF TARTAR

OYSTER EMULSION, PICKLED ONION, BONE MARROW AIOLI, BROWN BUTTER CRUMBLE,
HOUSE MADE MUSTARD, PARSNIP CHIPS

Entrée

ROASTED CHICKEN BREAST

BUTTERED LEEKS, CARAMELIZED ENDIVE, POMME ANNA, SAGE & RED WINE JUS

BEEF TENDERLOIN

TURNIP ALIGOT, MUSHROOM FRICASSEES, CRISPY ONIONS, SAUCE CHASSEUR

SEARED DUCK BREAST

SALT BAKED CELERIAC, BABY CARROT, DUCK CONFIT CROQUETTE,
TRUFFLE MERLOT EMULSION, BLOOD ORANGE

VENISON LOIN

RED WINE BRAISED CABBAGE, BEETS, PLUM CHUTNEY, SMOKED APPLE FRITTER,
FRIED BRUSSEL SPROUTS, BALSAMIC JUS

OLIVE OIL POACHED SALMON

LEMON RICOTTA CAPPELLETTI, PICKLED BUDDHAS HAND, BASIL, CARROT, SPINACH, CHIVE CREAM

DUO OF LAMB

GRILLED LAMB LEG, ROASTED PEARS, ARTICHOKE PURÉE, PARSNIP CHIPS, GRILLED ONION JUS,
LAMB RAVIOLI WITH RED WINE JUS, BUTTERNUT SQUASH, PICKLED STONE FRUIT, WALNUTS, PARMESAN

Dessert

APRICOT FLAN

CREME ANGLAISE, HONEY CREME FRAICHE

LEMON MOUSSE

FRESH CITRUS, MUSCATO GELE, MERINGUE

RUM COFFEE CAKE

APPLE COMPOTE, CHANTILLY CREAM, OAT CRUMBLE

CHOCOLATE POUND CAKE

POACHED FRUIT, CHOCOLATE MOUSSE, EARL GREY CHANTILLY CREAM