

BLUE ON WATER EST. 2004

— HOTEL RESTAURANT BAR —

New Years Eve *2020*

6 Course Menu
\$79 per person

Amuse Bouche

Salmon Gravlax

salt baked beet, pickled fennel, herb goat cheese, orange oil on crostini

2nd Course

Smoked Mussel Salad

organic greens, confit tomato, crudo fennel, coriander vinaigrette, pickled radish

Beef Tartar

crispy capers, pickled shallot, house made mustard, black garlic aioli, crostini

Fried Brie

pickled pears, apple butter, toasted walnuts, grilled sourdough

3rd Course

Chicken Dumplings

chicken dumplings in a rich broth, bell pepper sofrito, crispy chilis

Pork Belly

jalapeno soy, house made kimchi, potato pancake, crispy rice noodles, powdered nori, dynamite sauce

Seared Scallops

saffron risotto, confit lemon, fresh peas, parmesan chips, parsley oil

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Intermezzo

compressed melon with queso fresco & basil oil

Entrée

Roasted Chicken Breast

*truffled potato terrine, oyster mushroom and leek friassee,
black garlic buttered broccolini*

Seared Duck Breast

*duck confit & caramelized onion ravioli, roasted brussel sprouts, toasted walnuts,
maple bourbon mustard glaze*

Seared Salmon

*beetroot orzo, orange glazed carrots, goat cheese croquettes,
arugula, honey & lemon vinaigrette*

Beef Wellington

dauphine potatoes, sautéed green beans, hazelnuts, red wine demi glaze

Duo of Lamb

*grilled lamb leg and braised lamb ragout with pappardelle,
mirpoix, & pickled eggplant*

Dessert

Tasting of Dessert

chocolate moose, orange chocolate bark, profiteroles, macarons

Executive Chef
David Styles