Beach Club New Year’s Eve 2021

130pp+/- $75pp

Amuse Bouche

Katama Bay Oyster Shooter, Yuzu Cucumber Mignonette (Shot Glass)

First Courses

Brioche Rolls (Fennel Pollen) Pane e Epi (Red & Black Sea Salt Butter)

1. Winter Asparagus Velouté, Foie Gras Flan & Caviar (Frenched Served/Tea Pot)
2. Bouquet of Local Baby Greens & Winter Jumbo Asparagus

Toasted Pumpkin Seeds, Chèvre Cheese Brûlée & Preserved Apricot Vinaigrette

1. Heirloom Mushroom Fricassee, Crème Fraiche, Fines Herbs & Baguette Tartine
2. Baked Crabmeat, Peas & Sabayon Citronne

Main Courses

Local Pompano “a la Plancha”, Chervil & Saffron Fume’, Tomato Lobster Vinaigrette (Pistou)

Long Grain Fragrant Rice (Basmati), Haricot Vert (Hybrid Bowl)

Carved Rosette of Beef Tenderloin with Auscitaine Sauce + (RWJ Base)

Potato “Lace” and Vegetable Ribbons (Zucc, Y. Sq, Jumbo Asparagus, Carrots, Leeks)

(Beurre Fondue) (12” Dinner Plate)

Lemon Thyme & Apricot Glazed Maple Leaf Farm Duck, Stemperata Salsa

Mixed Grains & Winter Vegetable Cassoulet (Paella Pan)

Roasted Rack of Lamb Australian Lamb, Balsamic & Mint Gastrique

Creamed Corn, Brussels Sprout Petals (Dog Bowl)

Dessert

Chocolate Marquise Cake, Espresso Crème

Red Velvet Cake, Strawberry Diplomat

Late Night Food 75pp

1) Shaved Prime Rib Sliders, Horseradish Sauce, Tomato & Arugula

2) Shrimp Brochette, L’anchoïade

3) Chicken Meatballs, Marinara & Mozzarella