

Opa New Year's Eve 2015

First Course

Celeriac Soup

toasted almonds, roquefort cheese

Second Course

Mixed Leaf Salad

candied chestnuts, pomegranate ,truffle vinaigrette

Third Course

Beet, Spinach and Goat Cheese Risotto

Fourth Course

Shrimp Moussaka

pan fried eggplant, buttered potato, tomato and mint ragu, kefalotiri béchamel

or

Pan Roasted Sea Bass

potato fondant, trumpet mushrooms, port sauce

(\$10 supplement)

Fifth Course

Slow Braised Rack of Lamb

spiced cream of pumpkin

or

Pan Fried Beef Medallions

creamed yukon potatoes, lemon spinach, black trumpet mushroom seasoning

(\$10 supplement)

Dessert

Dark Chocolate Torte

mixed berries, vanilla cream

\$55 + tax and 20% gratuity per person