

# NEW YEAR'S EVE MENU

FreestyleTravelers.com

## FIRST

### SLOW POACHED LANGOUSTINE TAILS\*

Labneh Gnocchi, Guanciale Silk, Sheep Butter Beurre Blanc

or

### CURED HAMACHI BELLY\*

Mustard-Yuzu Creamy Vinaigrette, Toasted Marcona Almonds, Golden Ossetra Caviar  
*Moulin-a-Vent, Joseph Drouhin Burgundy, France*

## SECOND

### JOUMOU SOUP

Braised Oxtail & Butternut Squash Sorrentino, Rainbow Chard Stalk Pickles, Candied Scotch Bonnet

or

### SALT BAKED CELERIAC SOUP

Toasted Hazelnuts, Parsnip Crisps, Winter Truffle  
*Chablis, Grand Cru, Joseph Faiveley, 'Les Preuses' Chablis, France*

## THIRD

### SLOW COOKED MUSCOVY DUCK BREAST\*

Apple Tatin, Salsify Puree, Wild Mushrooms, Brandy XO Duck Gravy

or

### ROASTED BRESSE CHICKEN

Leeks Puree, Black Garlic Emulsion, Petit Brussel Sprout Salad  
*Pinot Noir, Belle Glos, 'Las Alturas' Santa Lucia Highlands, California*

## MAIN

### SURF & TURF\*

Black Angus Filet, Cold Water Lobster, Arugula Emulsion Orzotto, Micro Root Veggies

or

### SOY & BUTTER POACHED HALIBUT\*

Granny Apples Pickles, Smoke Eel, Heirloom Radishes, Citrus Skin Fluid Gel  
*Petite Sirah, Stags' Leap Napa, CA or Chardonnay, Newton, 'Unfiltered' Napa, California*

## DESSERT

### CANOLLI GLACÉE

Nougat, Raspberry Coulis, Homemade Panettone

or

### CHOCOLATE FOREST

Chocolate Crumble, Pine Needle Crèmeux, Candied Orange  
*'Demi-Sec', Veuve Clicquot Champagne, France*