

SHEERWATER

NEW YEAR'S EVE

CHILLED LOBSTER TAIL

citrus cous cous, basil aioli, garden herbs

or

BRAISED SHORT RIB

MASCARPONE RAVIOLI

*house made ravioli, roasted pearl onion,
sauce au poivre cream*

or

RICOTTA GNUDI 🍄

wild mushroom, parmesan foam, winter truffle

CAULIFLOWER SOUP † ♡

truffle caviar

or

POACHED PEAR WINTER

GREENS SALAD † ♡

cranberry vinaigrette, roasted chestnut, pomelo

BEEF TENDERLOIN KING CRAB LEG †

*filet mignon, alaskan king crab, miso orange glaze,
white garlic puree, confit potato*

or

SEARED CHILEAN SEABASS †

*mushroom ragu, braised shallot, pommes soufflé,
pistou sauce*

or

SMOKED DUCK BREAST †

*napa valley duck, butternut squash cannelloni,
spinach, ricotta, braised fig*

or

PROVENCAL ARTICHOKE TIAN † ♡

*saffron broth, citrus risotto, roasted red pepper,
confit tomato, eggplant purée*

WHITE CHOCOLATE PASSION FRUIT DOME

blackberry gelle, crispy passion fruit

or

WARM FLOURLESS CHOCOLATE CAKE

coffee kahlua ice gelato, espresso anglaise