

Global Palate's New Year's Eve Dinner

Four course prix fixe \$68

Starter

**Wild Mushroom Soup
with white truffle oil**

Or

Creamy Asian Leek Bisque with smoked scallops & tobikko

Served with a glass of Rose Lambrusco, Cleto Chiarli, Modena, Italy 2015

Second Course

Oysters with Cava-Orange-horseradish mignonette

**Wild Mushrooms and Duck liver Terrine en Croute with porcini
balsamic reduction, crostini, Rhone Valley red wine mustard and pickles**

**Pickled Beet, Ricotta Salada & Baby Spinach Salad
with a lemon herb vinaigrette topped with pine nuts**

Winter Vegetable Potstickers with soy ginger dipping sauce

Main Course

**Seared Bronzini with pistachio brown butter over preserved lemon-
dried apricot couscous with spiced green beans**

**New York State Strip Steak with green peppercorn brand sauce over
potato horseradish latkes and grilled asparagus**

**Red Wine Braised Lamb Shank with ciopolinni onions and parsley
roasted garlic mashed potatoes topped with sunchoke chips**

**St. Andre Port Poached Pear and Roasted Squash Tart on a bed of baby
arugula dressed with balsamic & truffle oil**

Dessert

**Trio of desserts- ligo berry linzer torte bite, mini molten chocolate
raspberry cakes & a lavender crème Brûlée spoon**

**Salted Caramel Pots-de-Crème with a dried fruit biscotti & Bailey's
whipped cream**

**Craniken: A traditional Scottish New Year's dessert
Layers of drambuie cream, fresh raspberries & toasted oatmeal**

**Individual Mandarin Chocolate Baked Alaska with Cointreau meringue
and ganache**