

# New Year's Eve at the Mick Brasserie

**4 Course Dinner and a complimentary glass of bubbles for \$92 a person.**

**One item from each course. Pre order your FINE wine bottle.**

**Please CALL to make a RESERVATION\***

## **Amuse Buche**

Wild Mushroom Bisque with Parmesan Truffle Mousse

Grass Fed Beef Tartar on Pumpnickel

Oyster on the Half Shelf with Roe and Cucumber Mignonette

## **Hors d'oeuvre**

Caviar with Blinis and Traditional Accompaniments +\$75 (Pre Orders Only)

Torchon of Foie Gras, Toasted Pain d'epics, Sauternes Gel

Crab and Quinoa Salad, Mango, Avocado, Pomegranate, Mint, Yuzu Vinaigrette

Beet Terrine, Honey Goat Cheese Mousse, Poached Pear, Candied Pecan

Pan Seared King Oyster Mushroom, Cucumber Cilantro Foam, Ponzu, Almonds, Sesame

## **Plat Principal**

Maple Miso Black Cod, Sauce Beurre Blanc, Sweet Pea Puree, Edamame

Rack of Lamb, Caramelized Pearl Onion, Minted Sumac Yoghurt, Fondant Potato

Chateau Briand, Truffle Bordelaise, Duchess Potato, Roasted Root Vegetable

Chanterelle and Charred Onion Pastilla, Butternut Puree, Herb Mousse, Micro Greens

## **Dolce**

Chocolate Mousse Black Cherry Sphere

Gateaux Opera

Strawberry and pistachio Ice cream parfait

**\*Any canceled reservations after 25<sup>th</sup> of December is 50 \$ per person**