

# LES Enfants de Bohème

## New Year Dinner

\$80 Prix Fixe / 10 pm seating

### APPETIZER

Lobster bisque with cream with claw meat, savory whipped cream + lobster roe

Traditional frisée salad with lardons, poached eggs, toasted almonds, croutons, red onions + red beet gastrique

Chilled seafood plate with local oysters, clams, poached prawns + lobster claw with cucumber mignonette + cocktail sauce

Champignon en croute – sautéed mushrooms with leeks + Brie in puff pastry, with frisée, red onion + mustard vinaigrette

### MAIN COURSE

Lamb shanks, braised leeks, blistered tomatoes with navy bean purée + chorizo oil

Fava bean and lobster risotto, black truffle carpaccio, roasted garlic, fried shallots, cherry tomatoes + pecorino cheese  
*(Vegetarian option: Substitute lobster with roasted vegetables)*

Whole roasted branzino with taro root mash, candied-fennel roasted-tomato lemon sauce + micro greens

Petit filet of beef, sautéed foie gras, potatoes gratin, haricots verts + port reduction

Magret (duck breast), wild arugula sauté, beluga black lentils, served with duck terrine + parsnip purée

### DESSERT

Pistachio creme brûlée with raspberry cookies

Chocolate lava cake with cherries in brandy syrup, chocolate cookie crumbs + chocolate *semifreddo* (frozen mousse)

Creme anglaise and berry tart, granola and organic blackberry

+ Complimentary glass of bubbly for midnight toast

\* Happy New Year! \*  
We wish you health + happiness in 2019 + many more joyous toasts!

Bonne  
Année