

BLUE ON WATER

— HOTEL RESTAURANT BAR —

New Years Eve

\$90 (plus tax & gratuity)

Amuse

smoked salmon mousse macaroon,
charred lemon aioli, capers and fresh dill

Starter

Cioppino

clams, mussels, halibut, shrimp, rich tomato and fennel broth, gremolata,
garlic sourdough toast

Poached Pear Salad

organic greens, stilton blue cheese, poached pears, roasted pecans,
dehydrated blueberries, newman's port vinaigrette

Pan Seared Scallops

spinach and artichoke puree, sundried tomato gastrique,
kalamata olives, crispy capers, crumbled feta.

Tempura Zucchini

arugula, togarashi aioli, marinated cashews, pickled ginger,
chives, toasted sesame seeds

Pork Belly

roasted carrot and fennel puree, arugula, sesame and mustard cream,
parsnip chips and scallion curls

Beef Carpaccio

arugula, toasted pine nuts, capers, crispy shallots,
bone marrow vinaigrette, shaved parmesan, crostini

Entrée

Lamb Pappardelle

braised lamb shank ragu, confit tomatoes, leeks, mushrooms, root vegetables, pappardelle, fresh parmesan, chive oil, garlic crostini

Seared Salmon

creamy polenta, asparagus, grilled cherry tomatoes, butter poached radishes, sunchoke chips, caper and honey beurre blanc

Duck Breast

pan roasted crispy skin duck breast, confit potatoes, braised onions, charred leeks, glazed carrots, orange jus

Pan Seared Chicken

roasted garlic and mushroom orzo, squash puree, zucchini, whiskey pan sauce

Roasted Pork Chop

fondant potatoes, caramelized shallots, roasted root vegetables, bordelaise sauce

Dessert

Opera Cake

almond sponge, coffee french buttercream, chocolate ganache, honeycomb crumble.

Strawberry Champagne Mousse

popcorn shortbread, candied grapefruit, strawberry gel

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HOTEL · RESTAURANT · BAR

EST. 2004