



sundy house

NEW YEARS EVE MENU 2011

STARTERS

SWEET CORN BISQUE

BACON AND CORN RELISH, CHIVE CRÈME FRAICHE

BABY ICEBERG WEDGE SALAD

BLACK BEAN VINAIGRETTE, MANCHEGO CHEESE, TOMATO SALSA, CRISPY CHORIZO

POACHED JUMBO SHRIMP

NAPPA CABBAGE, YUZU COCKTAIL SAUCE, LEMONGRASS OIL, SHAVED SCALLION

SMALL PLATES

SEARED SEA SCALLOPS

CAVAIAR GASTRIQUE, ORANGE, FENNEL SOUR CREAM

GRILLED BEEF SATAY

HONEY AND GARLIC BUTTER GLAZE, APPLE AND BROCCOLI STEM COLE SLAW

PISTACHIO GOAT CHEESE CAKE

BABY ARUGULA, DRIED APRICOTS, PICKLED ONION, HERB VINAIGRETTE

MAIN COURSE

GRILLED FILET MIGNON

BUTTERED BABY CARROTS, CHIVE AND SOUR CREAM WHIPPED POTATO, BÉARNAISE SAUCE

SEARED SOCKEYE SALMON

ALMOND PUREE, COFFEE BROWN BUTTER SAUCE, BROCCOLI RAPINI

GRILLED KARABUTTA PORK CHOP

PARSNIP PUREE, GRILLED ASPARAGUS, PICKLED APPLE JAM, DIJON CREAM

ROASTED ALASKAN HALIBUT

COLLARD GREENS AND PECANS, CHAMPAGNE AND RASPBERRY REDUCTION, MICRO HERBS

NEW ZEALAND RACK OF LAMB

BALSAMIC AND TOMATO CRUSTED, BASIL SOUFFLÉ, CLASSIC RATATTOUILLE

FOUR CHEESE TORTELLINI WITH SHAVED BLACK TRUFFLE

BASIL CREAM, PEPPERS, WILD MUSHROOMS, SPINACH

DESSERT

CHOCOLATE TRILOGY

RUM CAKE

STRAWBERRY CHAMPAGNE NAPOLEON