

Highlands Bar & Grill

New Year's Eve 2018

First

Steak tartare & black truffle

Crispy potato skins, sour cream, chives

Next

"Good Luck" soup—put up peas, greens, ham hock broth

Cauliflower timbale, bay scallops, kumquat

Grilled rainbow trout, watercress, fingerling potatoes, smoked trout roe

Salad of local greens, foie gras toast, hazelnuts, dried cherries

Then

Guinea hen ballottine, truffles, sultanas, cornbread

Beef rib & cheek slowly simmered in red wine, rich potato purée

Turbot, leeks, mushrooms, sherry & lobster sauce

Parsnips, carrots, porcini, laurel aged Carolina Gold rice, black truffles

To Finish

Baked Alaska

Apple crisp, custard, calvados

Gâteau opéra—almond sponge cake, coffee buttercream, chocolate glaze

\$125.00/person, exclusive of beverages, tax, and gratuity

*****Menu subject to change***