

BELLAMY'S

RESTAURANT

New Year's Eve

\$125 PER GUEST

Starters

AMUSE BOUCHE

Crab | Red Tobiko & Cauliflower mousse

Appetizers

Choice of

POTATO LEEK SOUP

Crispy Onions | Fresh Chives

BLACKENED JUMBO PRAWNS

Grilled corn salad | Chili oil - micro cilantro

BLOODY MARY OYSTERS

On the half shell | Grilled lemon

Entrees

Choice of

HERB ROASTED RACK OF LAMB

Creamy Potatoes leek | Bacon | Vegetable Ratatouille | Mint Au jus

SEARED DIVER SCALLOPS

Vanilla Cream Corn | Glazed Cipollini Onions | Baby Carrots | Saffron Aioli | Crispy Arugula

8 OZ WAGYU GRILLED NEW YORK STEAK

Gratin Potatoes | Garlic Broccolini | Bordelaise | Crispy Onions

SEARED DUCK BREAST

Butternut Squash Mousse | Caramelized Brussels Sprouts & Apples

Orange Brandy Sauce

MAPLE ROOT VEGETABLE CASSEROLE

Appl blue cheese crumbles | Walnuts- truffle arugula | Balsamic glaze

Desserts

HOLIDAY MINI TRIO DESSERTS

Walnut caramel coffee tartlet | Pumpkin cheesecake | Apple blue cheese crumbles

No Splitting or Sharing | No Substitutions | 20% Gratuity Added to Groups of Six or more

