



# MAVERICK

## *New Years Eve 2021*

### AMUSE BOUCHE

#### *Starter*

##### **MINI LOBSTER ROLLS**

tarragon, citrus

##### **MUSHROOM BRUSCHETTA**

brie, sage, truffle

##### **BEEF CARPACCIO**

caper, olive oil, rosemary

#### *Salad*

##### **SMOKED LOBSTER BISQUE**

tarragon oil, creme fraiche'

##### **BEEF SALAD**

candied pecan, orange vinaigrette, ricotta salata

#### *Entree*

##### **DIVER SCALLOPS**

carrot risotto, shaved parsnips,

##### **STUFFED QUAIL**

water chestnuts, pork sausage, apple stuffing

##### **BEEF TENDERLOIN**

mushroom puree', pancetta crumble, potato pave

#### *Dessert*

##### **STRAWBERRY & CHAMPAGNE CHEESECAKE**

strawberry and balsamic jam, champagne croutons, sugar chards

##### **CHOCOLATE HAZELNUT TART**

feuilletine, cherry curd, rum truffle, cocoa nib dentelle, chantilly

**\$100 PER PERSON**

**\$45 PER PERSON WINE PAIRING**