


# GRILL & VINE

EST. 2012



## New Year's Eve Four Course Dinner

DECEMBER 31, 2018  
\$139 per person

### AMUSE BOUCHE

**CELERIAC VELOUTÉ**  
shaved truffle

### SECOND COURSE

*choice of one*

**CHILLED CRAB & PRAWNS**  
caviar, crème fraîche

**BEEF TATAKI & TARTARE**  
manchego cheese, quail egg

**ONION TART**  
gruyère, thyme, winter greens

### THIRD COURSE

*choice of one*

**ROASTED VENISON LOIN**  
warm pear chutney, cranberry polenta

**GRILLED 10oz DRY AGED STRIPLOIN**  
white cheddar pavé, green peppercorn sauce

**POACHED ATLANTIC LOBSTER**  
fennel, fingerling potato, sauce vierge

**RICOTTA GNOCCHI**  
truffle, wild mushroom, cream sauce

### DESSERT

*choice of one*

**SALTED CARAMEL CHOCOLATE BAR**

**PASSION FRUIT BOMBE PARFAIT**

**CHEESE BOARD**

RELAX · SAVOUR · SHARE

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*An 18% gratuity will be added to parties of 8 or more. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise your server should you have any allergies or dietary requests.*