Diva at the Met Christmas Menu

1st Course
Butternut Squash Lobster Bisque

2nd Course
Endive and Blood Orange Salad
Artisan lettuce, Roquefort Cheese and Walnuts
Or
Romaine & Kale Caesar Salad
Fried capers, Traditional Caesar Dressing, Herb Focaccia Croutons

3rd Course
Crab Cake
Pan Seared crab Cake, Preserved Lemon Aioli, Pickled Veg
Or
Lamb Rib Chop
Roasted ¼ Rack of Lamb, Dijon Herb Crust, Huckleberry Jus

4th Course
Roast Turkey
Organic Turkey, Yukon Gold Mash Potatoes, Dried Fruit & Sage Stuffing, Autumn Vegetables, Pan Gravy, Cranberry Relish
Or
Mediterranean Sea Bass
White Bean and Bacon Cassoulet, Roasted Cauliflower, Braised Winter Greens, Red Wine Reduction
Or
Filet Mignon
Grilled AAA Angus Beef Fillet, Dauphinoise Potato, Roasted Root Vegetables, Madagascar green peppercorn demi
Add Wild Prawns $12
Add Lobster Tail $16
Or
Butternut Squash Ravioli
Chanterelle Mushrooms, Toasted Pine Nuts, Parmesan Cream, Fried Sage

5th Course
Stilton cheese Cake
Rhubarb Compote, Port Reduction
Or
Sticky Toffee Pudding
Warm Toffee Sauce, Vanilla Ice Cream

2.5 Hour Seating – Kids 3 course menu available at $50
Credit card is required for reservations, with a $20pp cancelation fee after December 15
Diva at the Met New Year's Eve Dinner

90 per person

Amuse Bouche

1st Course
Lobster Bisque
Truffle Tapenade
Or
Winter Greens
* Dried figs, Chestnuts, Smoked Brie, Cabernet Sauvignon Vinaigrette

2nd Course
Yellowfin Tuna
* Spice Dust, Soy Honey Glaze, Pickled Red Cabbage, Avocado Aioli
Or
Beef Carpaccio
* Angus Beef Tenderloin, Manchego Cheese, Arugula, Puffed Beef Tendon, Shallot Vinaigrette

3rd Course
SableFish
* Truffle Butter Poached Sablefish, Celeriac Purée, Smoked Bacon, Sautéed Spinach, Red Wine Jus
Add Prawns $12
Or
Duck Breast
* Cinnamon Spiced, Lentils de Puy, Roasted Apple, Kobacha Squash, Huckleberry Jus
Or
Filet Mignon
* Grilled AAA Angus Beef Fillet, Dauphinoise Potato, Roasted Root Vegetables, Madagascar green peppercorn demi
Add Wild Prawns $12
Add Lobster Tail $16
Or
Butternut Squash Ravioli
* Chanterelle Mushrooms, Toasted Pine Nuts, Parmesan Cream, Fried Sage

4th Course
Chocolate Mousse Terrine
* Dark, Milk and White Chocolate Mousse Encased in Hard Chocolate, Kirsch Sour Cherry Compote
Or
Carameelized Stilton Cheesecake
* Rhubarb Compote, Port Reduction

For Sharing:
Steamed Asparagus  8  Brussels Sprouts  10
Truffle & Parmesan Fries  10  Wild Mushrooms  8

2.5 Hour Seating – Credit card is required for reservations, with a $20pp cancelation fee after December 26th