

American Slang

MODERN
BRASSERIE

NEW YEAR'S EVE 2018

AMUSE BOUCHE

Smoked Mussel Rye Crostini, Parsnip Puree, Pickled Red Onion

APPETIZERS

Lollo Rosso Chilli Glazed Pork Belly, Apple Celery Slaw,
Black Truffle Vinaigrette

Cioppino Poached Salmon, Braised Octopus, Clams

INTERMEZZO

Strawberry Champagne Granita Fresh Mint

ENTREES

Scallops Braised Radishes, Chorizo, Cauliflower Puree, Chive Oil

Ribeye Twice Baked Potato, Mushrooms, Charred Escarole

Squab Braised Fennel and Radicchio, Pan Jus, Parsnip Puree

DESSERT

Basil Panna Cotta Walnut Brittle, Chantilly Cream

Ricotta Mascarpone Cannoli Toasted Pistachios, Mint Sugar

CHAMPAGNE TOAST

\$75++ PER PERSON

HIMESH ZIMBA
EXECUTIVE CHEF