

NEW YEAR'S EVE – WINE CELLAR DINNER



The Waterlot Inn *Centuries in the Making*

(Served 6:00 pm until 9:00 pm)

AMUSE BOUCHE

atlantic oyster & caviar
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Fantinel – One & Only Brut - Rose Prosecco 2015



### SWEET POTATO BISQUE

black tiger prawn . coconut shavings . bourbon gastrique  
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Chateau SteMichelle – Reisling 2015



HOUSE SMOKED SALMON

corn & lavender puree . lemon crème fraiche
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J.Moreau & Fils – Chablis 2014



### VENISON TARTARE

mascerated blueberries . cocoa nib crostini. kale chips  
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Auntsfield - Pinot Noir 2013



PALATE CLEANSER

lemon lime & bitters sorbet



WAGYU ROSSINI

shaved black truffle . foie butter . fried mac'n'cheese
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Chateau Paloumey - Haut – Medoc 2009



### FROZEN MANJARI CHOCOLATE CREPES

stuffed with vanilla bean ice cream . blackberry drizzle  
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Chateau La Tour Blache - Sauternes 2003

\$119 PP + 17% Gratuity

SOMMELIER WINE PAIRING
\$100 PP