



# WILLOW

## *New Year's Eve Dinner*

*From the Bar*

GLITTERING NEW YEAR 20.24

glitter infused Champagne, Pama pomegranate liqueur,  
cranberry juice, peach puree

### STARTERS

#### First Course

##### CAULIFLOWER MOUSSE

light cauliflower mousse topped with Siberian sturgeon caviar,  
crème fraîche, toasted homemade potato bread (gf\*)

##### LITTLE GEM CAESAR SALAD

classic Caesar dressing, Grana Padano, anchovies,  
toasted homemade sourdough croutons (gf\*) (v\*) (df\*)

##### SEASONAL SOUP

roasted butternut squash & apple bisque,  
spiced crème fraîche, toasted pepitas (gf) (v)

##### EAST COAST CHILLED OYSTERS

on the half shell, lemon, red wine mignonette (gf) (df)

##### ROASTED CARROTS

cumin seasoned baby carrots, roasted chickpeas,  
green tahini, pomegranate (gf) (vegan) (df)

##### ESCARGOTS A LA BOURGUIGNONNE

garlic pastis butter, grilled baguette (gf\*)

### DESSERTS

#### Third Course

##### BANANAS FOSTER

banana cake, caramelized bananas, vanilla gelato

##### CARAMEL CASHEW ENTREMET

chocolate cake, caramel mousse, chocolate cremeux,  
honey roasted cashews, ganache (gf)

##### COCONUT CAKE

toasted coconut, pineapple sorbet

### ENTRÉES

#### Second Course

##### DUCK LEG CONFIT

Joe Jurgielewicz & Sons dry-brined duck leg,  
green apple chutney, parsnip purée, sauce vert (gf) (df\*)

##### PAN ROASTED SALMON

Faroe Island salmon, chestnut velouté, braised fennel,  
cranberry gastrique (gf)

##### SEARED SEA SCALLOPS

sunchoke gratin, minted sweet pea purée, fennel pollen,  
Dijon wine sauce (gf)

##### VEGETARIAN RISOTTO

creamy arborio rice, butternut squash, wild mushrooms,  
truffle oil, Grana Padano, butter (gf) (v) (vegan\*) (df\*)

##### BEEF EN CROUTE

beef tenderloin encased in puff pastry, mushroom  
duxelles & prosciutto, served with pomme purée,  
haricot verts, bordelaise sauce



**New Years Eve Three-Course Prix Fixe**

95 per adult | 50 per child under 12 (2-course)

5pm - 9pm

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.  
Please inform your server if a person in your party has a food allergy. Shared plates will be charged an additional \$3.  
Groups of 6 or more will be charged a 20% gratuity.