

BOULTON HOUSE

NEW YEAR'S EVE

1ST COURSE

Mulligatawny Soup

Rich and creamy lentil and coconut soup with warm spices

2ND COURSE

Baked Cauliflower "Salad"

Roasted cauliflower | Sunflower seeds | Pomegranate | Carmalized honey | Yogurt tahini dressing

3RD COURSE

Choice of:

Venison Châteaubriand

Potato pavve | Asparagus and prosciutto | Bèarnaise sauce

Scallop and Chorizo

Seas scallops | Mexican chorizo | Pomme aligot | Sweet peas | Heirloom carrots

Root Vegetable Pithivier

Sweet potato, beets, turnip and mushrooms wrapped in puff pastry | Asparagus | Vegetable demi glace

DESSERT

Creme caramel

Custard served with warm caramel and a caramel candy ribbon