

# NOÛVE

## APPETIZERS

### LOBSTER & CORN WONTONS

crispy wontons, butter-poached lobster, chili-lime crema, microgreens

### GOAT CHEESE & CHAMPAGNE FIG SALAD

roasted figs, arugula, shaved fennel, candied pistachios, champagne vinaigrette

### BOURBON & TRUFFLE MEATBALL SKEWERS

brown sugar glaze, truffle-parmesan potato crisp

## MAIN ENTRÉES

### PEACH BOURBON GLAZED PORK TENDERLOIN

peach bourbon glaze, roasted fingerling potatoes, braised greens

### CHAMPAGNE CHICKEN

pan-seared chicken, grapes, dill, champagne-white wine reduction, boursin mashed potatoes

### BLACK GARLIC RIBEYE +5

compound butter, roasted mushrooms, butter-poached asparagus

### BUTTER-POACHED TWIN LOBSTER TAIL

truffle risotto, lemon beurre blanc, grilled asparagus

### FILET & LOBSTER TAIL DUET +10

peppercorn demi, lemon beurre blanc, truffle whipped potatoes

### ROASTED VEGETABLE WELLINGTON

mushrooms, spinach, goat cheese, puff pastry, tomato-basil coulis

## DINNER PRIX FIXE MENU

\$62++ PER PERSON

Choose one from each section

## HOLIDAY SPIRITS

### GOLDEN HOUR BUBBLES 14

vodka, prosecco, mango purée, edible gold rim

### MIDNIGHT OLD FASHIONED 14

bourbon, espresso syrup, black walnut bitters, orange peel

### SPICED ORCHARD CIDER

### (SERVED HOT OR CHILLED) 14

apple cider, spiced rum, honey, cinnamon, clove, star anise, orange peel

### WINTER'S KISS MARTINI 13

vanilla vodka, white chocolate liqueur, peppermint dust

## DESSERT

### CHAMPAGNE PANNA GOTTA

topped with gold-dusted raspberries

### CHOCOLATE PEPPERMINT

### MOUSSE

GLUTEN FREE



VEGETARIAN

