

# NEW YEAR'S EVE 2020-2021

*Please select one item per course*

## AMUSE BOUCHE

SQUID INK TAPIOCA EVERYTHING CRACKER  
Spice-cured salmon, trout roe

## FIRST COURSE

CELERY-CHESTNUT SOUP  
Goat cheese fritter, hazelnuts

## SECOND COURSE

HAWAIIAN KAMPACHI CRUDO  
Green apple, celery, Thai chili, citrus

CHICORY AND QUINCE SALAD  
Poached quince, frisée, shaved radishes, ricotta salata,  
pepitas, walnut dressing

## MAIN COURSE

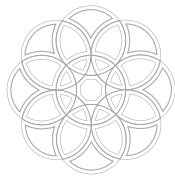
ARCTIC CHAR CONFIT  
Beluga lentil, roasted carrots, pistachio-scallion pesto, red butter

PRIME NEW YORK STEAK  
Crispy potato Anna, Brussels Sprouts, cipollini onions,  
shallot-red wine essence

ROASTED WINTER SQUASH  
Risotto, chestnuts, wild mushrooms, kale salsa

## DESSERT

MEYER LEMON FROZEN CUSTARD  
Champagne Espuma, citrus, pistachio biscotti



— THE —  
DINING ROOM

## NEW YEAR'S EVE CELEBRATION MENU

THURSDAY, DECEMBER 31

5PM - 9:30PM  
\$165 PER PERSON

*For reservations, please contact [ele.restaurant@belmond.com](mailto:ele.restaurant@belmond.com) or call +1 805 845 5800*