Bayside
Boutique Hotel

NEW YEAR'S EVE MENU

CHEF'S AMUSE-BOUCHE

SMOKED TROUT & APPLE

Crispy potato · horseradish cream · green apple · chive oil

APPETIZER

BURRATA & ROASTED GRAPES

Radicchio · candied walnut · balsamic reduction · basil oil

INTERMEDIATE COURSE

Creamy parsnip velouté with extra virgin olive oil and truffle salsa and roasted hazelnut

MAIN COURSE

HERB-CRUSTED BEEF TENDERLOIN

Potato gratin · roasted vegetables · beech mushrooms · Madeira jus

DESSERT

WHITE CHOCOLATE PANNA COTTA

Red berries · pistachio · cinnamon tuile · rasberry gel

