



## NEW YEAR'S EVE DINNER SET MENU

### Amuse Bouche

*Olympia Oysters with Dill, Apple & Fermented Cucumber*

### Appetizers

*Winter beets with Orange Segments*

*Galbani Fresh Mozzarella, Basil oil, pickled Zucchini ribbons & Almonds*

OR

*Lobster Medallion with Parma prosciutto*

*On Asparagus, Fall Apples, Citrus Hand of Buddha' Dressing*

### Soups

*Butternut squash Bisque with cinnamon foam*

OR

*French Onion soup with cheese Croutons*

### Main Course

*Grass Fed Beef Tenderloin with Pulled Short Rib*

*Fondant potatoes, shallots puree, green beans, intense Cabernet Reduction*

OR

*Pan Roast Snapper & Crab Mousse*

*Mussels, white Beans, vegetables confetti, saffron Cream broth & steamed Asparagus*

### Desserts

*Grand Marnier Scented Chocolate Mousse*

*With Homemade Brownies, vanilla ice cream, chocolate shard*

OR

*New York Cheesecake*

*Served with salted caramel sauce*

*Complimentary Glass of Prosecco on Arrival*



**HENRY VIII**  
RESTAURANT | SUSHI BAR | PUB

**\$85.00+ 17% Gratuities**

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