

# MONTAGNÉ

RESTAURANT

## *NEW YEARS EVE 2017*

### ENTRÉE

#### CHICKEN CROUSTADE

Puff pastry tart filled with poached chicken, sweet corn, asparagus & truffle b chamel

#### COQUILLES' ST JACQUES

Scallops baked in sauce tomate & b chamel

#### CHARCUTERIE & ACCOMPANIMENTS \*SERVES 1

Pork terrine, blood sausage, cured & smoked meats served with accompaniments

### MAIN

#### COTE DE BOEUF

Angus beef tenderloin, wild mushrooms, potato puree & sauce bordelaise

#### TRADITIONAL CONFIT DUCK

Crispy skin duck maryland with crushed potatoes & sweet sour shallots

#### FILLETS OF JOHN DORY

Served with puff pastry and a lemon butter sauce

### DESSERT

#### CR ME CARAMEL

Served with mandarin segments & almond tuille

#### LEMON MERINGUE TART

Served with vanilla bean anglaise

#### FRENCH CHEESE PLATE

Served with house made quince paste, lavosh & muscatels

Hennessy Coffee, & a Selection of Tea

**\$89 PER PERSON**

