

Q Dining

New Years Eve Degustation Dinner 2025

*Glass of Champagne To Start
Sonoma Sourdough with Cultured Butter*

Hors D'oeuvres

Oscietra Caviar with Mascarpone & Blini

Smoky Bay Oysters with Mikawa Mirin, Scallion Oil & Padrón Pepper

*First Course - Swordfish Crudo Charred Swordfish, Yuzu Kosho, Pistachio
Pesto, Dill & Radish*

*Second Course - Beef carpaccio with Black Garlic, Capers, Parmigiano
Reggiano, Truffle Oil & Grissini*

*Third Course - John Dory with Saffron Braised Fennel, Fondant Potato,
Mint & Pink Pepper Emulsion*

*Fourth Course - O'Conner Beef Fillet with Duck Live Parfait, Potato
Galette, Celeriac Remoulade, Compound Beurre Rouge, Chives & Jus*

*Fifth Course - Beaufort Chalet D'Alpage with Charred Apricot Chutney,
Lavosh, Smoked Grapes & Walnut*

*Sixth Course - Guanaja & Pistachio Crème pâtissière with, Mint
Marshmallow, Valrhona Guanaja & Kataifi*

