

THE DOMINICAN

NEW YEAR'S MENU

AMUSE-BOUCHE ACCOMPANIED WITH CHAMPAGNE PALMER & CO BRUT

Sablé with foie gras and raspberry.

Salmon mousse on a blini with mango compote.

Wild mushroom duxelles with pine nuts and herbs.

FIRST STARTER

Fresh oysters with green peppercorn cream, accompanied by a citrus and fennel garden salad

SECOND STARTER

Velvety chicken liver terrine, accompanied by rhubarb confit and miso-scented brioche

FIRST COURSE

Coffee-cured hamachi, smoked bacon emulsion, and oven-roasted Jerusalem Artichokes

Refreshing Interlude

Elderflower, Champagne, and pear mousse.

SECOND COURSE

Tender venison, slow-cooked, with silky beetroot-Port mousseline, Girolles, and black truffle essence

DESSERT

Chestnut and white chocolate mousse, finished with toasted hazelnuts and Speculoos crumble

Wine Pairing

Amuse Bouche: Palmer & Co | Brut Extra Reserve (AOC Champagne, Reims, France)
Chardonnay, Pinot Meunier, Pinot Noir)

First Starter: Jean-Marc Brocard | Chablis AOC Chablis, Burgundy France | Chardonnay

Second Starter: E. Boeckel | Riesling Réserve AOC Alsace, France | Riesling

Main Course: Beronia | Rueda Verdejo DO Rueda, Spain | Verdejo

Second Course: Château Malartic-Lagravière | Pessac-Léognan 2016 AOC Pessac-Leognan,
Bordeaux, France | Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot

Dessert: Antinori | Muffato della Sala (Trebiano, Grechetto, Malvasia)