

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



THE  
DOMINICAN  
BRUSSELS