

HAPPY NEW YEAR 2018

BRIDGES RESTAURANT AND BAR

TO START

BLUE CRAB AND BLACK EYED PEA SOUP

HONEY GEMS LETTUCE SALAD

gala apple, watermelon radish, cucumber, feta cheese, meyer lemon vinaigrette

PRIME TATAKI BEEF

micro kale, ginger, scallion, chili sauce

HOUSEMADE SILKEN TOFU

truffle oil, soy, grilled shallot, bonito

THE MAINS

MUSHROOMS THREE WAYS

portobello raviolis, truffle mushroom brodo, cremini ~ baby cress salad

50

STICKY RICE STUFFED QUAILS WITH SZECHUAN PEPPERCORN SAUCE

chinese broccoli, heirloom carrots, lotus root, alba mushrooms

64

HARISSA ROASTED LEG OF LAMB

cannellini beans, roasted eggplant, sun dried tomatoes, cilantro yogurt

69

HAWAIIAN MONCHONG WITH A MINTED BLOOD ORANGE GASTRIQUE

macadamia nut, scallion, pickled vegetable fried jasmine rice

69

PAN ROASTED FILET MIGNON WITH FOIE GRAS DEMI

garlic spigarello, pancetta creamed potatoes

75

GRILLED MEXICAN PRAWNS WITH CHILI KAFFIR LIME CRÈME

leeks, honshmeji mushrooms, saffron rice

65

TO END WITH

COCONUT ~ GUAVA LAYER CAKE

milk crumbs, rum ice cream, black sesame crème anglaise

HAZELNUT MILK CHOCOLATE MOUSSE

hazelnut toffee, coffee chantilly, mandarin coulis

GREEN APPLE ~ LYCHEE SORBET

white chocolate dipped macadamia nut shortbread