

THE
RETREAT
— RESTAURANT & BAR —

New Years Eve

Shared Entrees

Wagyu beef carpaccio, confit garlic emulsion, fried saltbush, sea herbs, pickled shallot, toasted baguette ^{GFO}

Juniper and kombu cured rainbow trout, fennel, blood orange ^{GF}

Choux bun, duck parfait, beetroot and port gel, gold leaf

Mains

Duck A L'Orange
Confit duck leg, orange jus, candied orange ^{GF}

Chicken A La Dijon, toasted buckwheat, chicken jus ^{GF}

Sides

Butter confit carrots, lavender honey, pistachio, carrot herb ^{GF}

Radicchio, butter lettuce, pickled shallot, champagne vinaigrette ^{GF}

Dessert

Creme Caramel, milk crisp ^{GF}

Add something special

Oyster course (2)	\$14 extra pp
Caviar course (2g)	\$25 extra pp
Cheese course	\$15 extra pp