

# 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*