

six|seven  
AT THE EDGEWATER

• 20  
SECOND  
SEATING

New Year's Eve

18 •  
\$125 PER  
PERSON

FIRST

**Raw Oyster & Ahi Tuna Crudo**

pineapple mignonette, avocado,  
lemon, chile oil

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SECOND

**Lobster Bisque**

chive, crème fraîche, brioche crouton

**Roasted Cauliflower Polenta**

braised greens, brown butter, sultanas,  
hazelnuts, ricotta, fried sage

**Seared Scallops**

leek fondue, glazed parsnips,  
roasted fennel, black caviar

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THIRD

**Petite Endive & Pear Salad**

quince, rogue smoked blue cheese,  
hazelnut, maple-cider vinaigrette

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INTERMEZZO

**Blood Orange Sorbet**

prosecco splash

MAIN

**Tagliatelle**

locally-foraged mushrooms, goat cheese,  
roasted fall squashes, fried sage,  
hazelnut breadcrumbs

**Miso-Glazed Black Cod**

crispy rice cake, roasted eggplant, gai lan,  
shiitake mushroom chips, sesame butter

**Lobster, Crab & Shrimp Risotto**

spinach, fennel, basil, ricotta,  
smoked tomato coulis

**Roquefort-Crusted Filet Mignon**

mushroom ragout, silky potato purée,  
roasted tomato, asparagus,  
cabernet demi-glace

**Slow-Roasted Beef Short Rib**

mushroom relish, crispy onion,  
rich braising jus

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SWEET

**Dark Chocolate Hazelnut Tart**

butterscotch, raspberry,  
whipped cream

**Coconut Panna Cotta**

kaffir lime, toasted coconut,  
passion fruit gelée

**Key Lime Pie**

cashew-brown butter crust

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**Nicolas Feuillatte Champagne**

Glass \$18 / Bottle \$80