

Tarragon
dining by Marvin

New Years' Eve Dinner

Amuse Bouche
Surprise du chef

First Course

Beef consomme, poached egg, crutones, and chorizo oil

Second Course

Prawn confit millefoglio, romesco sauce, spring onions,
vegetable leaf broth Kalamata black olive tapenade

Or

Foie gras poele, walnut and red currant toast, amaretto pearls,
apple compôte and apple pomme frites

Or

Rabbit wellington, stuffed with beef, local figs, rabbit liver tossed in spiced rum,
smoked pancetta; ruby port, wild thyme and pepper jus

Or

Caramelised goats' cheese, walnut, red currants, cherry tomatoes,
croutons, green garden leaves, orange and mustard vinaigrette

Main Course

Mains served with seasonal vegetables and roasted potatoes

Wild local grouper, red peppers and aubergine escalivada,
leek and butter velouté fumet, coral tuile, pea dressing, micro vegetables

Or

Lamb rack, pistachio crust, smoked carrot and pumpkin purée,
pickled shallots, broccoli, red currant and rosemary jus

Or

Black Angus AAA Ribeye, sweet potato purée, potato parfait,
baby vegetables, wild mushroom sauce

Or

Porcini mushroom tortellaci, leek, sage and coconut milk velouté,
baby vegetables, sweet potato, hazelnuts

Dessert

Dark chocolate jellified mousse, cherry fondant, amaretto pearls,
gingerbread tuile, dry cherry meringue

85 euro per person