

TELEGRAFAS

RESTAURANT

# NEW YEAR'S EVE TASTING DINNER

## KING CRAB TARTLET

Crab meat | Siberian sturgeon caviar | vanilla infused apple

Champagne Bruno Paillard Blanc de Blancs Grand Cru Brut  
(France, Champagne)

## LA GAËY SPECIALE NO.2 OYSTER

Elderflower and cucumber granite

Champagne Dom Pérignon Brut 2012  
(France, Champagne)

## CANADIAN SCALLOP CARPACCIO

Watermelon infused with bergamot | squid ink crisp | Oscietra sturgeon caviar

Peter Hahn Le Clos de la Meslerie Vouvray Sec AOC 2019  
(France, Loire Valley)

## FRIED FOIE GRAS

Brioche | blackberries | Port wine reduction

Domaine Harmand-Geoffroy Gevrey-Chambertin AOC 2019  
(France, Burgundy)

## PALATE CLEANSER

Wild strawberry and verbena sorbet

## CANADIAN LOBSTER

Black risotto | bisque foam | lobster claw croquet

Ridge Estate Chardonnay Santa Cruz Mountains 2019  
(USA, California)

## WAGYU BEEF FILLET

Pommes dauphine with truffle | cep mushrooms | shallots | smoky  
whiskey sauce

Damilano Barolo Riserva DOCG 1999  
(Italy, Piedmont)

## ROASTED WHITE CHOCOLATE MOUSSE

Tonka bean | pistachio | sour cherries

Kracher Zweigelt Beerenauslese Burgenland 2017  
(Austria, Burgenland)