



BACCHUS'
KITCHEN

Presents:

New Year's Eve
On the Asian side

Patio Reception

Oyster bar, raw bar, nigiri
selected cheeses

&

Passed hors d'oeuvres

Chinese quesadillas with tomatillo chutney
Pani stuffed with mango pickle cauliflower and raita sauce
Smoked salmon sushi roll with pickled carrot and wasabi cream

Course 1

Sliced avocado with ashiso leaves, pickled ginger and gobo root
in a warm miso broth

Course 2

Seared scallop on pad Thai noodles with mint and cilantro oil

Course 3

Smoked duck and leeks pot sticker
with citrus hoisin sauce

Course 4

Vietnamese spiced short ribs
Sautéed bok choy and roasted sunchokes
Pan sauce

Dessert Course

Matcha tea cake roll with jujube sweetened whipped cream
Housemade ginger ice cream
Asian inspired French Macarons

Get your ticket @ nyebk2018.eventbrite.com