

Harrigan's
CAFE & WINE DECK

NEW YEAR'S EVE

EXCLUSIVE 3 COURSE MENU

STARTER

Winter Salad

mixed greens, quinoa, beet, pistachio goat cheese, candied citrus segment, citrus vinaigrette

Mushroom Velouté

mushroom stock, multi-varietal mushroom puree, fresh cream

Ricotta Crostini

house-made whipped honey ricotta, toasted seasoned crostini, lemon zest

MAIN COURSE

Roasted Half Chicken

herbed chicken jus, roasted garlic mashed potato, sautéed asparagus & broccolini

Filet Mignon

grilled 6oz, foie madeira sauce, roasted garlic mashed potato, sautéed asparagus & broccolini

Halibut

seared fillet, champagne tarragon beurre blanc, garlic mashed potato, sautéed asparagus & broccolini

SWEETS

Chocolate Mousse

sour cherry, pistachio, whipped cream, chocolate tuille

NY Cheesecake

strawberry sauce, whipped cream, sugar veil

\$39pp (tax and gratuity excluded)

Join us for NYE
After Hours Party
10pm-1am
\$10pp