



**Furt
Nassau**
RESTAURANT



SIX COURSE CHRISTMAS MENU



25 DECEMBER 2017

Puff pastry | grilled fennel | smoked eel fillet
watercress curd | herring caviar



Smoked duck breast | duck liver | quinoa and corn lettuce salad
fresh raspberries | cottage cheese | hazelnut vinaigrette



Cinnamon spiced, roasted pumpkin soup | black truffle oil
rosemary focaccia crostini



Grilled bacon wrapped scallop on a rosemary sprig
green baby asparagus | tomato confit | white balsamic 'beurre blanc'



Parmesan-thyme crusted veal loin stuffed with Portobello mushroom
red wine stewed shallots | grilled zucchini | jus with cognac
sweet potato 'mille feuille'

*Alternative: Pan fried grouper filet | anise | 'nage' of vegetables
baby potato | saffron aioli*



Dome of white chocolate and ginger | sugared orange | gingerbread
dark chocolate sauce with Mandarine Napoléon liquor

PRICE six course menu NafL 197.00 p.p.
incl. service charge and sales tax

