

Dimitri From Paris

NEW YEAR'S EVE

VIP DINING PACKAGE

VIP Dining Room Ticket
6 course degustation menu with paired
wine per course
Includes the VIP private table for the
entire night

MENU

Amuse-bouche: flamed trout, smoked
pineapple, samphire

Grilled asparagus, 63° free range yolk,
pickled radish, Balsamico D.O.P. *(V, GF, DF)*

King fish confit, gribiche, grilled
spring onion, pine nuts *(GF, DF)*

Grilled grouper, glazed carrots,
buckwheat dukkha *(GF)*

Corn fed chicken porchetta, grilled roman
lettuce, chicken and sage jus *(GF, DF)*

To finish (tasting plate):

Buttermilk panna cotta, caprese crumb,
smokey butterscotch, caramelized orange *(GF)*

Roasted peaches, Fior di panna,
macadamia, balsamico *(GF)*

Café del Mar
SYDNEY