

# *New Year's Eve*

CELEBRATE NEW YEARS EVE 21/22  
AT MAWA'S KITCHEN  
FOUR COURSE- PRIX FIXE  
DINNER MENU

\*\*RESERVATIONS ARE RECOMMENDED  
AND CAN BE MADE THROUGH [OPENTABLE.COM](https://www.opentable.com)



# NEW YEARS EVE

## FOUR COURSE PRIX FIXE MENU

### APPETIZER

PORCINI MUSHROOM CREPE  
with Lemon Bechamel

### PATE DE FOIE GRAS

Caramelized Pear Compote, Molten Sea Salt, Brioche Toast

### SALAD

SHRIMP & SPINACH SALAD "NOBU STYLE"  
Fried Leek, Bell Pepper Confit, Parmesan-Reggiano,  
Dried Miso, Yuzu Dressing

### TRUFFLE SALAD

Mâche, Frisée, Hazelnut, Delicata

### ENTRÉE

MOROCCAN SPICED RACK OF LAMB  
Middle Eastern Spices, Heirloom Zucchini,  
Saffron Couscous, Apricots, Honey Sage, Marcona Almonds

### HERB CRUSTED COTE DE BOEUF

Glazed Rainbow Carrots, Shallot Confit,  
Yukon Gold Potato Gratin Dauphinoise, Black Truffle Au Jus

### ALMOND CRUSTED CHILEAN SEABASS

Winter Vegetable Succotash, Heirloom Purple Rice,  
Black Truffle Beurre Blanc

### BREAD ROLLS & WHIPPED BUTTER

### DESSERT

MILLEFEUILLE "NAPOLEON", STRAWBERRY

VALHRONA CHOCOLATE TART, BERRY COULIS

PEAR & SALTED CARAMEL CROSTATA

Tahitian Vanilla Creme Anglaise

### PRIX FIXE FOUR COURSE MENU

285 PER PERSON

Tax, 20% Service Fee additional

Parties of 6 or more, a 20% service fee apply

Menu is Subject to Change Based on Market Availability