



## New Year's Eve 2018

### FOUR COURSE MENU

Buratta, heirloom tomato, vincotto pearls, basil gel,  
pumpnickel crumb V

Gin and juniper cured salmon, beetroot puree, salmon skin,  
tonic pearls GF, DF

Lamb saddle, watercress, garlic, olive crumb, milk skin GF

Coconut panna cotta, mango, freeze dried lychee,  
black sesame ice cream GF, V

Please let us know if you have any food allergies, food intolerances or special dietary requirements to maximize your dining experience with us

**#abodebistro**