

New Year's Eve 2011



Amuse Bouche

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"Green Egg & Ham"  
Herb Sabayon  
w/ house made pancetta,  
truffle brioche soldier

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Yellowfin Tuna Escabeche
w/ candied pumpkin & goats cheese sponge,
poached langoustine, black cherry vinaigrette

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Warm Peking Duck Breast Ballotine  
yellow peach kim chee, baby mizuna

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Green Mango & Lime Sorbet

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Sous Vide Black Angus Eye Fillet  
w/ silken celeriac, parmentier potatoes  
escargot & morel cream sauce

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Salsa's Dessert Platter

\$150.00 pp

Entertainment by Tony George

Pre-purchase your tickets at the restaurant or call

Salsa Bar & grill - 07 4099 4922

info@salsaportdouglas.com.au

www.salsaportdouglas.com.au

