

# Racine

**New Year's Eve Dinner**  
**R750 per person plus Entertainment**

**Starters**

**Roasted Fig, goat's cheese tart, port dressing with toasted pistachio, butter lettuce**

**Or**

**Marinated and grilled prawns, citrus brandy emulsion, avocado, piri-piri, basil and coriander**

**Or**

**Charred octopus, herb dressed potato, smoked paprika mayo, pickled red onion, capers, fermented red pepper oil**

**Mains**

**Slow roasted lamb rib, smoked eggplant, Israeli couscous, pisco dressed carrots, light lamb jus**

**Or**

**Fried calamari, prawn and mussel paella, saffron white wine butter emulsion**

**Or**

**Baked spinach, goat's cheese cannelloni, baked tomato, basil, burnt walnut butter**

**Dessert**

**Crème Caramel, seasonal berry salsa, toasted pistachio crumble, coconut tuille**

**Or**

**Dark chocolate mousse, crispy meringue, raspberry sorbet, Frangelico whipped cream**