GULFSTREAM
RESTAURANT

CHRISTMAS MENU

STARTERS

SEARED SCALLOPS
Cauliflower purée, crispy pancetta-style turkey,
miso brown butter, sesame

DUCK SPRING ROLL
Confit duck, Asian slaw, plum and hoisin glaze

HAMACHI CRUDO
Yuzu truffle ponzu, avocado, radish, micro herbs

MAIN COURSES

BROILED SPINY LOBSTER
Champagne-tarragon beurre blanc, truffle potato purée,
asparagus, glazed baby vegetables, lobster bisque reduction

MISO-GLAZED CHILEAN SEA BASS
Jasmine rice, pak choi, shiitake mushrooms,
ginger-soy reduction

ROASTED TURKEY ROULADE
Chestnut and herb stuffing, fondant potato,
winter vegetables, cranberry jus

BEEF FILLET
Potato gratin, roasted wild mushrooms,
tenderstem broccoli, red wine and black pepper jus

DESSERTS

WHITE CHOCOLATE & YUZU CHEESECAKE
Citrus gel, raspberry, sesame tuile

DARK CHOCOLATE & HAZELNUT DELICE
Praline, salted caramel, vanilla ice cream

CHRISTMAS PAVLOVA
Vanilla mascarpone, winter berries, passion fruit

$95
PER PERSON

17% GRATUITIES ADDED
20% GRATUITIES FOR TABLES OF 8 AND OVER