

# OCEAN7

RESTAURANT

*Chef Jonathan Macdonald*

New Years in a Sky Dome | December 31st, 2024

Amuse and Welcome “Flûtes”

## THE BEGINNING

### Tartlet of Baby Vegetables

Heirloom Winter Baby Vegetables, Goats Cheese Mousse, Confit Garlic, Micro Greens, Fennel Pollen

or

### Hokkaido Scallops

Seared Scallops, Sea Urchin, Finger Lime, Smoked Pear, Douglas Fir, Roasted Kelp Butter, Marcona Almonds

or

### French Onion Soup – Homage Paul Bocuse

Veal Jus, Red Wine, Caramelised Onion, Grana Padano Crouton, Honey Grove Puff, Gruyère

## THE TOWER

Kingfisher Cold, Cooked, Cured, and Candied Seafood Tower

## THE MIDDLE

### Pacific Salmon @49c

“Dome Smoked”, Carrot & Beet Cured, Horseradish, Northern Divine Caviar, Lacto Fermented Carrot, Fennel

or

### 24Hr Bison Short Rib

Smoked Bone Marrow and Jerusalem Artichoke Purée, Parsnips Cooked in Earl Grey Tea, Parsley Gel, Seasonal Truffles, Truffled Chocolate Jus

or

### Tagliatelle with Mycota Foraged Mushrooms and Black Truffle

De Cecco Tagliatelle, Mushroom Duxelle, Black Truffle, Acid Butter, Parmigiano Reggiano, Borage Blossoms

## THE INTERLUDE - KOMBUCHA PALATE CLEANSER

## THE END

### Eton Mess

Vanilla Meringue, Crème Diplomat, Lemon Curd, Seasonal Berries, Edible Flowers

or

### Cheesecake

Manuka Honey, Mango, Almond Crumble, Honeycomb Tuille

or

### Café Gourmand

Tonka Bean Brûlée, Opera Cake, Chocolate Macaron, Brownie, Espresso Martini

## THE SURPRISE

**\$1100 | Up to 6 Guests | Taxes & Gratuities Not Included**