



New Year's Eve at Nix

A family style feast...

Welcome

Fume Blanc, Grgich Hills 2016

Good luck dumpling with black eyed peas and lucky cabbage

To follow

Tandoor bread with hummus & avocado-mint dip

Kyoto carrot panna cotta with ginger-roasted turnip

Salads

Ribbons of jicama with fresno chilis, blood orange and crispy shallots

Shaved brussels sprouts with winter truffles, walnuts & sarvecchio cheese

Field and forest

Châteauneuf du Pape, Paul Autard, 2009

Farro risotto with arugula and calabrian chilis

Matsutake mushroom with xo sauce and lime, optional hen egg

The heat of the night

Garnet yam massaman curry with lily bulb, jackfruit & ginger

Spiced tandoor cauliflower, house pickles and steamed buns

The end is the beginning

Chartogne Taillet, Brut NV

Vegan chocolate cake

Tandoor-roasted pineapple with macadamia nuts & toasted coconut

\$86 per person All dishes can be served vegan
+ \$45 with wine pairings

Chef John Fraser

