



McCall's New Years Eve

2 0 2 7

4PM - 11PM

Three Course **FEATURE**

85

STARTER

Prosciutto & Fig Salad

Baby Kale, Sliced Figs, Goat Cheese, Candied Walnuts,
Strawberries, Prosciutto, Raspberry Vinaigrette

ENTRÉE

Au Poivre Filet & Tiger Prawns

Grilled White Asparagus, Parsnip Puree

DESSERT

Strawberry Champagne Mousse

Strawberry Coulis, Vanilla Chiffon



Wine PAIRING

GLASS 20 | BOTTLE 90

Brunello di Montalcino Camigliano DOCG

Tuscany, Italy 2021

On the Palate, Fruity and Floral Notes Evoke
Freshness and Acidity, Balanced by Smooth,
Integrated Tannins and Excellent Persistence

REGULAR MENU ALWAYS AVAILABLE.

Price does not include tax or gratuity. Dine-in only.