



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS

Echoes Christmas Day 2019

Degustation Menu

First

Poached lobster, citrus fruits, wasabi aioli, micro wasabi.

Second

Juniper berries & gin cured Tasmanian ocean trout, yuzu wakame salad,
smoked salmon crisp, salmon roe, scallions.

Third

Slow roasted Turkey supreme, Asian spiced pressed pork belly,
spiced cherries, potato fondant, cranberry glaze.

Fourth

Lamb rack, almond crust, miso eggplant puree, oyster mushrooms,
pickled daikon.

Fifth

Plum pudding, brandy anglaise, textures of raspberry.

Petit fours