

NEW YEARS EVE AT NIMBO

Enjoy an arrival cocktail followed by 8 decadent courses!

MENU

Oysters, preserved lemon, cucumber (gf, df)

Charred corn, stracciatella, chimichurri (gf, v)

Cured Snowy Mountain trout crudo, peach, lemon thyme (gf, df)

Honey beets, cashew, sorrel (gf, df, v, n)

Grilled snapper, garlic butter, mountain pepper (gf)

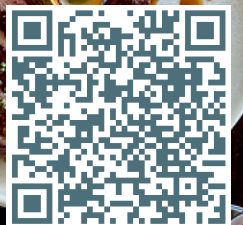
Tomatoes, burrata, basil (gf, v, n)

Pistachio & herb crusted lamb cutlet (gf, df, n)

Summer pavlova, fresh fruit, chantilly (gf, v)

Wine Pairing available

\$150
PER PERSON



BOOK NOW