

Happy New Year!

31 December 2024

Amuse Bouche

Salad or Soup

Mandarin Suprême with Chèvre in Belgian Endive with Toasted Almonds

Creamy Wild Mushroom Soup

Appetizer Selections

Golden Beets with Lemon-Leek Risotto & Crème Fraiche

Seafood Black Rice with Octopus, Jumbo Shrimp & Squid

Seared Rare Ahi Tuna Niçoise

Rabbit Ratatouille

Entrée Selections

Butter-poached Lobster Tail on Shrimp Risotto

Seared Gulf Red Snapper with Colossal Crab & Lemon Beurre Blanc
over Haricots Verts with Jamón Iberico

Roasted Filet of Beef with Manchego Mashed Potatoes,
Crispy Onion Rings & Roquefort Cream

New Zealand Venison Loin, seared rare, over Chocolate-infused Demiglaze
with Roasted Root Vegetables

Australian, Open-range Rack of Lamb with Roasted Garlic & Saffron Risotto

Dessert Selections

Apple Tart with House-made Sweet Cream Ice Cream & Caramel Sauce

Chocolate Croissant Bread Pudding with Coffee Ice Cream & Chocolate Sauce

Strawberry Crème Caramel

Finale

Truffle & Cava

150.00/person for NYE Menu, excludes Beverage, Tax & 20% Gratuity