

BOCA LANDING 

PRIME SEAFOOD • CRAFTED COCKTAILS

NEW YEARS EVE 2020

TUESDAY, DECEMBER 31ST

A LA CARTE SEATING 5PM TO 8PM



NEW YEARS EVE CELEBRATION SEATING STARTS AT 9PM

Special NYE Prix Fixe Menu, Music, Dancing, Champagne Toast at Midnight

\$150 PER PERSON

Plus 7% tax and 20% gratuity

AMUSE BOUCHE

SALAD

Arugula & Cress Pickled Onions, Cranberries, Stilton, Preserved Lemon, White Balsamic Vinaigrette
Black Kale Caesar Shaved Imported Parmesan, Brioche Croutons, White Anchovy

APPETIZER

Lobster Bisque Sherry, Paprika, Chive, Cream
Blue Point Oysters Celery Root Bavarois, Green Apple, Hackleback Caviar
Braised Pine Mushrooms Delicata Squash, Pepitas, Tomatillo
Foie Gras Au Torchon Blackberry Compote, Griddled Brioche, Truffle Honey, Cornichons

ENTRÉE

Lobster Thermidor Broiled 1½ Lobster, Sherry Cream, Grana Padano
Duck Confit French Lentils, Basque Mushrooms, Fig Gastrique
Porcini Raviolo Chantrelles, Pine Nuts, Marsala, Scarmoza
Osso Bucco Polenta, Fricasee, Natural Jus
16 oz Dry Age Ribeye Potato Pave, Baby Winter Vegetables, Roasted Bone Marrow

DESSERT

Chocolate Mousse | Crème Brulee | Champagne Cake

FOR RESERVATIONS PLEASE CALL 561.226.3022