

*New Years Dinner*

*Amuse:*

Oyster and Scallops with Yuzu Dressing & Chive Oil

*Starters:*

Lobster Ravioli, Vanilla Carrot,  
Champagne Shellfish Broth, Lobster Oil

*Entree:*

Filet of Angus Beef with Braised Short Rib,  
White Onion Puree, Morels,  
Sweet Potato Fondant, Madeira Jus

*Dessert:*

Chocolate Pave, Poached Pear,  
Rum Ice Cream, Coriander Crumb

\$80.00

Per Person plus Tax and Gratuity

Dinner Reservations at

[deepbluorlando.com](http://deepbluorlando.com) or 407-390-2420

A La Carte Pricing Available Upon Request