

THE FROST BAR

AT OCEAN EDGE

NEW YEAR'S EVE 2022 CELEBRATION DECEMBER 31, 2021

IGLOO MENU

BOTTLE OF VEUVE CLICQUOT PER IGLOO

HORS D'OEUVRES

CAVIAR WITH CRÈME FRAICHE AND BLINI
BACON WRAPPED DATES
DUCK TERRINE CROSTINI WITH CARAMELIZED PEAR CHUTNEY
MINI CRAB CAKE WITH CHIPOTLE AIOLI

2ND COURSE

RAW BAR

LOCAL OYSTERS, JUMBO SHRIMP COCKTAIL, LOBSTER MEAT
COCKTAIL SAUCE AND SPARKLING ROSE MIGNONETTE

RELISH TRAY

SWEET POTATO HUMMUS, TOASTED PITA CHIPS, OLIVES,
ASSORTED ROASTED AND PICKLED VEGETABLES

ENTRÉE

'LOLLIPOP' LAMB CHOPS

POMEGRANATE GLAZE, ROSEMARY MUSTARD

GRILLED VEGETABLE SKEWERS

ROASTED GARLIC AND HERB BASTED

CHURRASCO STYLE SIRLOIN

CHIMICHURRI

ROSEMARY AND TRUFFLE SCENTED SKILLET POTATOES

DESSERT

ZABIGLIONE AND PEAR

PORT POACHED PEAR, LADY FINGER

CHURRO DONUT HOLES

CINNAMON SUGAR DUSTED, CHOCOLATE GANACHE

\$195/PERSON + +

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, OR POULTRY MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNESS.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.