

THE FROST BAR

AT OCEAN EDGE

NEW YEAR'S EVE 2022 CELEBRATION DECEMBER 31, 2021

DINNER MENU

VEUVE CLICQUOT CHAMPAGNE TOAST

STARTERS

CHARRED OCTOPUS

FINGERLING POTATO SMASH, CHORIZO, HONEY ANCHO CHILE GLAZE

DUCK TERRINE

CARAMELIZED PEAR CHUTNEY, BLACKBERRY PORT JUS, GRILLED CROSTINI

CHICKPEA CREPES

WILTED CHARD AND FENNEL, SWEET POTATO HUMMUS SMEAR, SPICED CHICK PEAS

2ND COURSE

WINTER SALAD

ARTISAN LETTUCE, ROASTED BEETS, GOAT CHEESE, RADISH, PISTACHIO,
CHAMPAGNE VINAIGRETTE

ENTRÉE

GRILLED BEEF TENDERLOIN

TALLOW AND HERB BASTED WITH PORCINI COCOA CRUST, WHIPPED GOLDEN POTATOES, RED WINE
STEAK SAUCE, WILTED GREENS, BABY CARROTS

ROASTED RACK OF LAMB

POMEGRANATE GLAZE, BRAISED BABY FENNEL, CRISPY FINGERLING POTATOES

COD LOIN ALA PLANCHA

CARROT GINGER PUREE, BEETROOT TARTAR, PARSLEY DILL PISTOU, LEMON BUTTER

ROASTED VEGETABLE BOWL

MUSHROOM BARLEY RISOTTO, BUTTERNUT SQUASH, CAULIFLOWER, WALNUT CURRANT SALSA,
SCALLION OIL

DESSERT

BAKED STUFFED APPLE

DATE, OAT, AND PECAN FILLING, VANILLA BEAN CRÈME ANGLAISE

CHURRO DONUT HOLES

CINNAMON SUGAR DUSTED, CHOCOLATE GANACHE

\$105/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.