

# NEW YEAR'S EVE DINNER



## WELCOME COCKTAIL

### STARS IN YOUR EYES

Villa Sandi Prosecco, Passionfruit Puree, Pama Pomegranate Liqueur,  
Lemon Juice, Hibiscus flower

## AMUSE BOUCHE

### YUCCA

Avocado Crema, Cilantro, Sterling Caviar

## 1<sup>ST</sup> COURSE CHOICE OF

### LOBSTER BISQUE (SF, D)

Lemon Crème Fraîche, Chives, Maine Lobster

### ROASTED BEETS & ORANGE SALAD (V, D)

Watercress, Goat Cheese, Oranges, Balsamic Reduction

## 2<sup>ND</sup> COURSE CHOICE OF

### YELLOWFIN TUNA & SCALLOP TIRADITO (SF)

Yuzu-Champagne Vinaigrette, Sunomono, Fried Capers

### BRESAOLA CARPACCIO (D)

Cured Beef Tenderloin Carpaccio, Arugula, Parmigiano Reggiano, Lemon Olive Oil

### KUROBUTA PORK BELLY

Pickled Green Beans, Baked Sweet Potato Puree, Roasted Apples, Fennel Chutney

## 3<sup>RD</sup> COURSE CHOICE OF

### BEEF BOURGUIGNON (D)

Truffle Mashed Potatoes, Wild Mushrooms

### LOBSTER RAVIOLI (SF)

Lemon Vinaigrette, Lobster Foam, Tomato Chutney

### SEARED HALIBUT

Ancient Grains, Capers Cilantro Sauce, Cauliflowers Puree

### CAULIFLOWER STEAK (V)

Farro Risotto, Wild Mushrooms, Arugula Pesto

## 4<sup>TH</sup> COURSE CHOICE OF

### CHEESECAKE (V, D)

Traditional New York Style Cheesecake

### PRALINE NAPOLEON (V, D)

Crunchy Praline' Dacquoise, Chocolate Ganache, Milk Chocolate Chantilly

### MILLEFEUILLE (V, D)

Caramelized Puff Pastry, Vanilla Bean Cream, Chocolate Sauce

## PER PERSON 190

## KIDS 12 & UNDER 95

## BOTTLE SERVICE

PIPER HEIDSIEK CUVÉE BRUT CHAMPAGNE 120

JACK DANIEL'S TENNESSEE WHISKEY 300

GREY GOOSE VODKA 300

VILLA SANDI PROSECCO 52

PATRON SILVER TEQUILA 300

(GF) GLUTEN-FREE | (V) VEGETARIAN | (VGN) VEGAN  
(D) CONTAINS DAIRY | (N) CONTAINS NUTS | (SF) CONTAINS SHELLFISH

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK