

New Year's Eve Menu

Tuesday, December 31st, 2024 ~ 6:00pm to 11:00pm
\$199 per person / \$75 per child under 12 years old

WALK IN THE GARDEN

Spinach, Baby Kale, Frisee, Sweet Gem, Mizuna
Bermuda onions, marinated jubilee tomatoes, candied pecans, pecorino, avocado, hard boiled eggs, palmito, toasted marcona almonds, dried fruits, pepitas, tajin roasted corn, farmers cheese, shaved carrots, barra gallega croutons, champagne & berries vinaigrette, white anchovy caesar, apple cider pancetta vinaigrette

Island Root "Escabeche" piquillo, garlic infused oil, herbs
Red Endive Salad candied walnuts, gorgonzola, apples, red onions, orange segments, truffle & sherry vinegar dressing

CHARCUTERIE

International Cheese & Cured Meats toasted mixed nuts, eucalyptus honey, lemon barn honey, dry & fresh market fruits, toast points

RAW BAR

Peel & Eat Jumbo Shrimp
Fresh Market Oysters
Steamed Clams
Mussels
Grouper Ceviche

tamarind cocktail sauce, rose hips mignonette, traditional mignonette, horseradish, house made pique

Seafood "Salpicón" fresh market seafood, cured onions, peppers & cilantro

SOUP

Cream of Wild Mushrooms fine herbs, truffles, basil, ciabatta dinner rolls

HOT ITEMS

Jeera Rice basmati, toasted cumin, green cardamom
Roasted Vegetables pickled onions, tarragon, black garlic
Potato & Maine Lobster Gratin roasted garlic béchamel, dill, fennel, pecorino
Seared Branzino Amandine mixed toasted almond, brown butter, parsley
Slow Roasted Pork Tenderloin guava gastric, oregano, "chicharrón"

CARVING STATION

Bison Striploin caramelized onion jus, mixed peppercorn sauce
Banana Leaf Roasted Mahi Mahi pickled sofrito, cilantro cream

SWEET ENDINGS

Chocolate Macaroons
Catalana Tartlets wild berries, champagne
Profiterole vanilla whipped ganache
Goat Cheese Flan red wine reduction
Coconut Mousse chocolate, almonds

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Applicable Local & Sales tax will be added to your check.*

CAÑA