

# *New Year's Eve Menu*

*Early Seating 4:30pm-5:30pm*

*98 Per Person*

## **FIRST COURSE**

### **Tomato Salad**

*Feta, Moscato Vinegar, Cucumber, Pickled Shallot, Organic Kalamon Olive Paste*

### **Crab & Avocado**

*Beluga Gold Crème Fraiche, Pepper Jam, Mango Purée*

### **Red Snapper Crudo**

*Apple Mustard, Fresno Chili, Pomegranate, Pickled Shallot*

### **Wood-Seared Lobster Tail Crudo**

*Pepper Jam, Winter Squash Puree*

## **MAIN COURSE**

### **Roasted Duck**

*Florida Orange Glaze, Carrot Purée, Black Trumpet Mushrooms, Mustard Greens*

### **Wood-Grilled Mediterranean Dorade**

*Potato Purée, Farm Spinach, Caviar*

### **Wagyu Ribeye**

*Roasted Squash Purée, Potato Gratin*

## **DESSERT**

### **Chocolate Hazelnut Gâteau**

*Chocolate Ice Cream, Hazelnut Nougatine, Salted Caramel*

### **Grand Marnier Soufflé**

*Grand Marnier Crème Anglaise, House-Made Vanilla Bean Ice Cream*

### **Valrhona Chocolate Soufflé**

*Grand Marnier Crème Anglaise, House-Made Vanilla Bean Ice Cream*

### **French Toast**

*Toffee, Foie Gras Ice Cream*

