

New Year's Eve Dinner Menu

4-COURSE CHOICE MENU



FIRST COURSE

Seafood Chowder

Start your meal with a warm, creamy blend of the ocean's finest seafood, offering a comforting and rich introduction to your dining experience

SECOND COURSE

Choose one of the following

Traditional Shrimp Cocktail

A timeless favorite, featuring fresh shrimp served with crisp lettuce, juicy tomatoes and a zesty cocktail sauce - a refreshing choice that awakens the palate

Classic Caesar Salad

For those who prefer a lighter start, this combines crispy romaine with robust anchovy aioli and a sprinkle of parmesan, offering a perfect balance of flavor

Beef Carpaccio

Beef Carpaccio, where tender slices of center-cut beef are complemented by aromatic truffle aioli, sharp parmesan and peppery arugula—a sophisticated choice for the discerning diner

THIRD COURSE

Choose one of the following

Prime Tenderloin

A perfectly cooked center-cut tenderloin, with creamy mashed potatoes, fresh asparagus and a medley of seasonal vegetables, including bacon snow peas and wild mushrooms, all brought together with a luscious cream sauce

Grouper Fillet

A refined option, a delicate grouper fillet enhanced by a rich cognac lobster sauce, served alongside pomme provençale and bimi, with a royal salad to complete the ensemble

Linguini Seafood & Shrimp

For seafood lovers, a true delight, combining a variety of fresh seafood, including mussels, scallops and shrimp, all tossed in a spicy cream sauce that adds a touch of heat to this flavorful creation

Vegetarian Penne

A vibrant and hearty vegetarian option, penne pasta in a rich tomato sauce, accompanied by a colorful array of vegetables such as asparagus, cherry tomatoes and wild mushrooms, making it a satisfying choice for plant-based diners

FOURTH COURSE

Moelleux au Chocolat

End your meal on a sweet note with this decadent lava cake, a molten chocolate center and served with fresh forest fruits with a scoop of vanilla ice cream