



NEW YEAR'S EVE TIDE TO TABLE MENU

\$220 per person

AMUSE BOUCHE

Tuna Crispy Bite

Crispy Rice, Shiso, White Soy Dressing

COURSE I

Spinach and Arugula Salad

Cabernet Poached Pears, Goat Cheese, Fried Quinoa, Dill Vinaigrette

COURSE II

Pan Seared Scallops

Corn Cream, Choclo Succotash, Yellow Curry

INTERMEZZO

Lemon Sorbet

COURSE IV *(choose one)*

Black Grouper

Green Curry, Plantain Mousse, Quinoa

Pork Shank Ragu

Manchego Polenta, Apple Chutney

Grilled Tofu

Turmeric Braised Chickpeas, White Rice, Confit Tomato

DESSERT

Four Marlins Key Lime Pie

Cardamom Carrot Pudding

