



NEW YEAR'S EVE TIDE TO TABLE MENU

Includes one glass of champagne per person | \$300 per person

AMUSE BOUCHE

Tuna Crispy Bite

Crispy Rice, Shiso, White Soy Dressing

COURSE I

Petite Four Marlins Salad

Artisan Greens, Local Tomatoes, Hearts of Palm, Pepitas, Goat cheese, Citrus Vinaigrette

COURSE II

Pan Seared Scallops

Fregola Sarda, Chorizo Saffron Cream

INTERMEZZO

Lemon Sorbet

COURSE IV *(choose one)*

Black Grouper

Green Curry, Plantain Mousse, Quinoa

Chicken Chasseur

Sauteed Wild Mushrooms, Smoked Celery Root Puree

Braised Beef Short Ribs

Manchego Polenta, Pear Mustard

Turmeric Braised Chickpeas

Confit Mushrooms, Almond Rice

DESSERT

Chocolate Tart

Torched Marshmallow

