



## New Years Eve

Thursday, December 31, 2020

Three Courses \$65 ++

### Appetizers

Portobello Mushroom Napoleon +\$13

*Balsamic Marinated Portobello, Layered with Baby Spinach and Tomatoes*

Crispy Fried Calamari & Shrimp +\$16

*Smoked Marinara Dipping Sauce*

\*Sesame Crusted Ahi Tuna +\$16

*Lime Zest and Sesame Crusted Ahi, Served on a Bed of Wakame Salad*

*Sweet Soy Reduction, Wasabi Crème Fraiche*

### Choice of Soup or Salad

Creamy Lobster Bisque

*Armagnac Foam*

Beachfront

*Mesclun Greens, Frizzled Leeks, Raspberries and Mandarin Orange Sections*

*Macadamia Nut Vinaigrette*

\*Caesar

*Artisan Romaine Lettuce, Shaved Parmesan, White Anchovies*

*Creamy Caesar Dressing, Herbed Baguette*

### Choice of Entrée

Sea Bass

*Pan Seared Fillet with Lemongrass Reduction*

*Coconut Infused Jasmine Rice, Winter Vegetable Medley*

Black Grouper

*Pan Flashed, Dijon Citrus Beurre Blanc*

*Coconut Infused Jasmine Rice, Winter Vegetable Medley*

Pork Osso Bucco

*16 oz, Slow Braised, Natural Jus Reduction*

*Yukon Gold Mash, Frizzled Onion*

\*Espresso Crusted Lamb Rack

*New Zealand Rack of Lamb with Mint Jus Lie*

*Yukon Gold Mash, Winter Vegetable Medley*

\*Grilled 8 oz. Angus Filet

*Peppercorn Demi-glace, Yukon Gold Mash, Winter Vegetable Medley*

\*14 oz. Roasted Prime Rib

*Jus Natural, Yukon Gold Mash, Winter Vegetable Medley*

### Choice of Dessert

Chocolate Molten Lava Cake

*White Chocolate Sauce*

Key Lime Pie

*Fresh Raspberries*

Salted Caramel Vanilla Beans Molten lava cake

*Caramel Sauce*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition*