



THE BETSY HOTEL

MIAMI BEACH

STEA & SEAFOOD

LT

SINCE 1941

LT STEAK AND SEAFOOD NEW YEARS EVE DINNER \$295

Laurent Perrier champagne toast included

AMUSE BOUCHE

Warm Stone Crab / Aleppo Pepper Rouille / Brioche Bread / Osetra Caviar

APPETIZER, *select one*

Foie Gras Crème Brulee / Preserved Quince / Golden Raisins / Grains of Paradise

Yellow Fin Tuna Otoro / Dashi Broth / Pickled Enoki Mushrooms / Daikon Sprouts

Charred Local Broccolini Salad / Stracchino Cheese / Persimmon / Osetra Caviar

MAIN COURSE, *select one*

40 Day Dry Aged 16oz Delmonico / Smoked Kusshi Oysters / Brown Butter Sauce Foyot

Beurre Monte Poached Spiny Lobster Tail / Housemade Gnocchi / Vanilla Bean Truffle Nage / Candied Kumquats

Lacquered Rohan Duck Breast / Crispy Confit Leg / Toasted Almonds / Preserved Tangerine Puree

Slow Roasted Red Ossabaw Pork Roulade / Calabrian Chile / Celery Root Garmugia / Pancetta / Gigande Beans

DESSERT, *select one*

Meyer Lemon Pavlova / Sour Cherry Compote / Madagascar Vanilla bean Bavaria Cream

Milk Chocolate - Hazelnut Cake / Caramel Cremeux / Valrhona Chocolate Mousse / Hazelnut Candy / Frangelico sauce

Citrus-Vanilla Carre / Wild Berries / Lemon Meringue / Limoncello Crema

PETITE FOURS

Raspberry Pate de Fruit, Truffles, Coconut Ondule

A 20% service charge will be added to all checks



Chief Culinary Partner, Laurent Tourondel
General Manager, Cyril Amini
Executive Chef, Daniel Ganem