

New Year's Eve Dinner

SUNDAY, DECEMBER 31ST, 2017 | 6:00 - 10:00 P.M.

neomi's grill

AMUSE-BOUCHE

goat cheesecake | flaky sesame puff pastry | red onion jam

'GOOD LUCK' STARTERS

SMOKED DUCK & FIGS

hazelnuts | grana padano | prosciutto | Florida honey | mixed baby cress

LEEK, BROCCOLI & AGED CHEDDAR BISQUE

Hialeah chorizo crumbs | crème fraiche | crusty croutons

TUNA POKES

furikake rice puff crumbs | yuzu emulsion

'BRING IN THE NEW YEAR' MAIN ATTRACTIONS

FAROE SALMON

pineapple "kachumber" relish | English peas & chorizo cream sauce | blackberry gastrique
passion fruit & fennel froth

TAHITIAN VANILLA LOBSTER TAIL

butter poached | carnaroli risotto | pan d'épice crumbs | buttermilk & carrot puree
duck fat & chorizo caramelized heritage carrots

FOIE GRAS & FILET

cabernet balsamic glaze | pommes Anna with smoked gouda | wild mushroom ragout
sherry mushroom sauce

ORGANIC ROASTED CHICKEN

truffle pomme puree | fig & pear chutney | Brussels sprouts | roasted pine nuts

'NEW YEARS RESOLUTIONS' SWEET ENDING

TRES LECHES PANETTONE BAKED ALASKA

meringue clouds | fruit coulis | white chocolate cream

DARK CHOCOLATE & ORANGE GANACHE

chocolate & orange curacao liquor cremoso | gianduja chocolate ganache | grue nib tuille

MIGNARDISE

'your fortune' cookies

Four-course plated dinner including choice of house & sparkling wines

\$95 per person

Children's menu available

Price not inclusive of tax or gratuity

Have a prosperous New Year!