



New Year's Eve Dinner
Saturday December 31st, 2016
6:00 - 10:00 p.m.

Amuse Bouche

baby heirloom tomato caprese | pignola pesto | figs vin cotto | micro basil

'Good Luck' Starters

Roasted Beet & Pears

baby lettuce | chevre goat cheese | marcona almonds | balsamic walnut oil vinaigrette

Butternut Squash Bisque

Hialeah chorizo crumbs | crème fraiche | rye croutons | chives

Tuna Crudo

furikake rice puff crumbs | yuzu emulsion

'Bring in the New Year'

Main Attractions

Faroe Salmon

Potato confit | pea vines | balsamic & mustard seed gastrique | lemon froth

Tarragon Scented Lobster Tail

pasmine rice | edamame | toasted sesame & mango | sage butter | saffron essence

Foie Gras & Filet

podena balsamic glaze | potato & manchego cake
morel mushroom ragout | cipollini onions | organic tri-color baby carrots

Organic Roast Chicken

pomme puree | Florida honey~orange glaze | Brussels sprouts | roasted carrot drops

'New Years Resolutions'

Sweet Ending

Key Lime Pie Cheesecake

meringue clouds | fruit coulis | white chocolate cream

Chocolate & Banana

flourless chocolate cake | gianduja chocolate 'streamers' | banana caramel cream
dehydrated chocolate mousse

Mignardise

'Your Fortune' Cookies

Have a prosperous New Year!