



NEW YEAR'S EVE MENU



Champagne & Handpassed Canapes Upon Arrival

Canapes

*Local Pumpkin Shooter with Coffee Cream
Breadfruit Tear with Lamb Ragout
Coconut Tempura Shrimp with Mango Chutney
Local Conch Ceviche Spoon*

1st Course

Belgium White Asparagus Soup

Truffle Creme Fraiche, Jumbo Lump Crab

2nd Course

Chicken Liver Pate

Toasted Brioche, Apricot Jam

3rd Course

Surf and Turf

*Grilled Prime Beef Fillet, Shrimp Creole, Pearl Onions,
Morel Jus*

or

Roasted Local Black Satin Snapper

Lyonnais Red Beet, Sauteed Sea Beans, Mustard Beurre Blanc

Dessert

Valrhona Chocolate Mousse

Warm Profiterole, Hazelnut Ice Cream Sandwich

CI \$70.00 per person (plus gratuity)

party favor "goodie bags"

a la carte menu also available