# NEW YEAR'S EVE

EXCLUSIVE MENU

## STARTERS

**Ahi Tuna Tower**
Fresh diced Ahi tuna with sliced cucumber,
ponzu sauce and mango relish.

**Caprese Salad**
With heirloom tomatoes, fresh basil,
mozzarella cheese, drizzled with balsamic reduction, olive relish.

## MAIN COURSE

**Braised Short Rib Au Jus**
Creamy mashed potatoes, roasted baby leeks, carrots and harvest snap peas.

**Crispy Flounder with sautéed Crawfish & Tomatoes**
Over sautéed yellow & zucchini squash,
baby arugula, & Brussels sprouts and lemon beurre blanc.

**Chicken Romano**
Topped with Caper, Artichokes and Mushrooms,
garlic mashed potatoes and sautéed broccolini.

## SWEETS

**Chocolate and Coconut Cream Pie**
**Vanilla Bean Egg Custard**

**Price: $65++ per person**
**Complimentary BTL of Prosecco per Couple with Dinner Entree after 10 pm.**

