

NEW YEAR'S EVE

five-course menu

Welcome Beverage

Champagne Beverage

Amuse

(Choice of 1)

+Oyster, Pink Peppercorn Mignonette, Caviar+
Available Upon Request
(Black-eye Pea Fritter, Comeback Sauce)

First Course

(Choice of 1)

+Seared Scallops, Hot and Sweet Candy Bacon, Pomegranate Gastrique, Seminole Pumpkin Puree+
+Duck Confit, Roasted Root Vegetable Warm Farro Salad, Sour Cherry Compote+
+Pickled Shrimp, Green Tomato, Kaffir Vinaigrette+

Second Course

(Choice of 1)

+ Kale, Torched Fig, Black N' Blue Cheese, Spiced Pecans, Cranberry Balsamic Dressing+
+Cauliflower Veloute, Black Truffle, Cauliflower Royal+

Entrée

(Choice of 1)

+New York Strip, Asparagus, Rosemary Potato Puree, Smoked Bordelaise+
+Blackened Snapper, Sea Beans, Carolina Gold Hoppin' John, Smoked Tomato Coulis+
+Brown Butter Chicken, Charred Corn Spoon Bread, Collards, Crispy Black-eyed Pea, Ham Hock Jus+
+Smoked Tomato, White Cheddar Grits, Watercress+

Sweet-n-Satisfying

Champagne Sabayon, Strawberries, Litchis, Lemon Poppy Seed Cake
Dark Chocolate Tarts, Mango Passoa Aspic
Dark Chocolate Truffle Mousse, Bananas Foster, Peanut Butter Kit Kat
Chocolate Cremeux, Light Lime Biscuit, Caramel Risotto
Basque Cake, Figs Compote, Greek Yogurt and Honey
White Truffle, Hazelnuts and Raspberries Macaron
Assortment of Candies, Cookies and Chocolates
Mandarin and Grand Marnier Trifles
Coconut Tres Leches, Olive Oil Braised Pineapples
Caramel Mousse, Bourbon Spiked Apples, French Savarin
Green Apple and Yuzu Opera Cake
Peach Verbena Floating Island, Bergamot Oil
Cappuccino Cheesecake, Bailey's Chantilly, Caramelia Pearls
Key Lime Tarts, Orange Blossom Meringue, Mojito Gel
Apple Fritters, Coeur de Guanaja Ice Cream, Tahitian Cream Emulsion

**\$125 per adult, \$45 per child
(ages 12 and under)**

***Price does not include tax or gratuity.
After party begins at 10 p.m.**

