

# *New Year's Eve Tasting Menu*

Tasting menu \$105

Tasting menu with wine pairings \$130

## **Course 1**

**Choice of:**

### **Caesar Salad**

Romaine ~ Parmesan Cheese ~ Brioche Croutons ~ House Caesar Dressing

### **Butterfly Salad**

Mixed Greens ~ Blue Cheese ~ Spiced Pecans ~ Caramelized Onion ~ Mango Balsamic Vinaigrette

### **Tomato & Mozzarella Salad**

Fresh Florida Tomato ~ Fresh Mozzarella Cheese ~ Balsamic ~ Virgin Olive Oil ~ Fresh Basil

## **Course 2**

**Choice of:**

### **Creamy Lobster Bisque**

Fresh Florida Keys Lobster and Vegetables

### **Lump Crab Cakes**

Jicama Slaw~ Chipotle Aioli

### **Warm Goat Cheese**

Marcona Almond Crust ~ Amarena Cherries

## **Entrée Course**

**Choice of:**

### **Crab Stuffed Hogfish**

Passion Fruit Sauce ~ Yukon Gold Mashed Potatoes ~ Seasonal Vegetables

### **Mahi Mahi**

Cilantro Cream Sauce ~ Mango Salsa ~ Yukon Gold Mashed Potatoes ~ Seasonal Vegetables

### **\*Lamb Chops**

Thyme Balsamic Reduction ~ Mint Jelly ~ Roasted Potatoes ~ Asparagus

### **\*Filet Mignon**

Filet Mignon ~ Onion Marmalade ~ Red Wine Demi ~ Yukon Gold Mashed Potatoes ~ Seasonal Vegetables

## **Dessert Course**

**Choice of:**

### **Award Winning Key Lime Pie**

Traditional Key Lime Pie topped with a layer of White Chocolate Mousse and a Chocolate Wafer Crust served frozen

### **TDF**

Warm Date Cake smothered with our *"To die for"* toffee sauce. Topped with whipped Cream

### **Vanilla Crème Brulee**

Tahitian Vanilla Bean two petite servings

For the convenience of our guests, 20% gratuity will be added to all checks

\*Consuming raw or uncooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. Prices do not include applicable sales tax and gratuity.

G~ Gluten Free Items