



## NEW YEAR'S EVE

95 per person | 35 kids (ages 5-11)

### STARTERS

choice of:

**CRAB & THAI COCONUT SOUP**

sweet peas, tofu, peanuts, cornbread

**KAMPACHI SHASHIMI**

crispy onions, serrano chili, yuzu ponzu

**MICHAEL'S MOM'S FALAFEL**

hummus, cucumber, endive, tomato jam

### SHELLFISH FOR THE TABLE

oysters, crab, shrimp

### MAINS

choice of:

**TRIO OF SMOKED PORK RIBS**

rib tip mac & cheese

**8oz ANGUS FILET MIGNON**

potato purée, sauce béarnaise

**CEDAR-SMOKED SALMON**

black truffle grits, chanterelle mushrooms

**GRILLED WINTER VEGETABLES**

black truffle, honeynut squash purée

### DESSERTS

choice of:

**AYESHA'S KEY LIME PIE**

ginger-graham cracker crust

**MOLTEN CHOCOLATE CAKE**

coconut, almonds, coconut gelato

**MANDARIN ORGANE SEMIFREDDO**

winter citrus, mint

### ADDITIONAL SUPPLEMENTS FOR THE TABLE

**DOUBLE DUCK WINGS**

mango-scotch bonnet glaze, green seasoning

**BRUSSELS SPROUTS**

soy caramel

**RIB TIP MAC & CHEESE**

cornbread crumble

**CRAB FRIED RICE**

scallions

**MAIN LOBSTER TAIL**

miso butter

*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness. Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.*