

# New Years Eve Prix-Fixe

:: \$125 per person ::

:: AMUSE BOUCHE COURSE ::

:: SOUP OR SALAD COURSE ::

**Spiny Lobster Bisque**

focaccia croutons, celery leaves, tomato crisps

or

**Duck Confit Harvest Caesar Salad**

romaine, cherry tomatoes, pickled corn, pumpkin seeds, shaved manchego cheese, pickled red onions, house-made herbed Caesar dressing

:: APPETIZER ::

**Oysters on the Half Shell**

local passion fruit & birds-of-paradise mignonette

or

**Pork Belly**

yucca mofongo, Josephine's greens, assorted pickles, aji-amarillo sauce, cilantro oil

:: ENTRÉE COURSE ::

**8oz Filet Mignon**

golden Yukon whipped potatoes, roasted Brussel sprouts, shiitake-mushroom ragu

or

**Togarashi Dusted Local Catch**

coconut quinoa, steamed bok choy, avocado mousse, cilantro oil

or

**Spicy Tomato Shrimp Pasta**

fettuccine, capers, olives, arugula, manchego

:: DIGESTIF COURSE ::

:: DESSERT COURSE ::

**Bumba Rum Cheesecake**

banana, dulce de leche

or

**Chocolate truffles**

orange, pistachios, cocoa powder

or

**Brie Cheese Board**

Carrs crackers, local chutney, pickles

\* 20% auto gratuity will be applied \*

