

New Year's Eve Ninner 2024

SEAFOOD BOILED SHACK

Crab Legs

Mussels

Clams

Langoustine

Corn Cob

Potatoes

CHARCUTERIE & CHEESE

Smoked Salmon

Assorted Cheeses

Assorted Cured Ham

Gravlax

Local Fruit Jam

Artisanal Bread

Local Honey

Assorted Tropical Fruit

SALADS

Roasted Squash, Pumpkin & Spinach Salad

Farro, Quinoa and Arugula Citrus Salad, Carrots, Feta, Cucumber, Spicy Dressing

Local Root Vegetables Salad

Organic Mixed Greens, Assorted Toppings & Assorted Dressings

HOT STATION

Apio & Truffle Cream Seafood Quinoa Paella Beef Paella Local Pasteles Vegetable Marinara Pasta

CARVING STATION

Herb Salmon

Passion Fruit Glaze

Lechón a la Vara

Chicharrón Chimichurri

Prime Rib Roast

Picanha

Béarnaise, Port Demi Glaze

CASSEROLE STATION

Pomme Pure

Guineitos en Escabeche

Asparagus & Tomato Salad

Risotto ai Funghi

December 31, 2024 5:00 PM - 11:00 PM \$165++ per person \$45++ per child 12 yrs. and under

Cost per person does not include taxes, tips nor beverages. Reservation required. Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.