

New Year's Eve

Sunday, December 31st, 2023

CHEESE & CHARCUTERIE

IBÉRICO HAM
LOMO IBÉRICO
BRESAOLA
SPECK
MANCHEGO
CAÑA DE CABRA
PARMESANO REGGIANO
MURCIA AL VINO
bread, marmalades

SEAFOOD

CHILLED LANGOSTINES
OYSTERS mignonette
CHILLED MUSSELS ALA CHALACA
CRAB SALAD pomelo, fennel, yuzu-truffle vinaigrette, herbs
CEVICHE hamachi, shiitake mushrooms, red radish, avocado, soy
ginger dressing

SALADS

ARUGULA pears, goat cheese, candied walnuts,
champagne vinaigrette
MIXED GREENS herbs, grapes, shaved pearl onion,
honey cherry vinaigrette
HEIRLOOM TOMATOES burrata, basil, balsamic vinaigrette

SOUP

LOBSTER BISQUE

CARVING STATION

PRIME RIB
PERNIL
LAMB RACK
WHOLE FISH WRAP IN BANANA LEAF

SIDES

GREEN BEANS
ROASTED BABY VEGETABLES
TRUFFLED APIO PURÉE
MUSHROOM RISOTTO

DESSERT

PASTRY CHEF JANERIC BAYALA SELECTION OF
SWEETS

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

CAÑA