New Year's Eve

Thursday, December 31, 2026 ~ 6:00pm to 10:00pm

$199 per person / $75 per child under 12 years old

Dinner includes entrance to the New Year's Eve event at the Lobby.

SALADS

Walk in the Garden
baby spinach, frisee, sweet gem, watercress, Bermuda onions, marinated jubilee tomatoes, candied pecans, blue cheese crumbles, avocado, hard boiled eggs, grilled palmito, pickled chayote, marcona almonds, pepitas, tajin choclo, farmers cheese, focaccia croutons, roasted shallot vinaigrette, pancetta grain mustard vinaigrette, coriander-lime dressing

Island Root Escabeche
piquillo, garlic infused oil, herbs

Caprese
heirloom tomatoes, fresh basil, balsamic vinaigrette, pistachio pesto

CHARCUTERIE

International Cheeses & Cured Meats
toasted mixed nuts, eucalyptus honey, lemon barn honey, dry and fresh market fruits, toast points

RAW BAR

Jumbo Shrimp, Fresh Market Oysters, Snow Crab, Steam Clams Mussels, Red Snapper Ceviche
cocktail sauce, dijonaise, traditional mignonette, horseradish, house-made pique

Seafood Escabeche
fresh market seafood, cured onions & peppers, cilantro

HOT STATION

Green Lentil Soup
fine herbs

Jeera Rice

Roasted Market Vegetables
garlic chips

Pumpkin Gratin
béchamel

Slow-Roasted Pork Tender Loin
tamarind, chicharrón

French-Cut Chicken Breast
butter sauce, crispy cilantro

CARVING STATION

Beef Tenderloin
au jus, truffle Dijonaise

King Snapper
ají mojito

DESSERT STATION

Chocolate Macaroons

Raspberry Cheesecake
wine reduction

Traditional Tiramisu

Pistachio Matcha Cannoli

Cinnamon Coco Mousse
vanilla pineapple

Please inform one of our wait staff of any special dietary requirements, food allergies or food intolerances.

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

Applicable local and sales tax will be added to your check.

CAÑA
BY JOSÉ ENRIQUE