

# NEW YEAR'S EVE DINNER

## FIRST COURSE

### OISHII SHRIMP "COCKTAIL"

Horseradish, Capers, Parsley, Lemon, Garlic Chips (s)

### MOSHULU LUX TOAST

Hand Cut Steak Tartar, Crab Salad, Sturgeon Caviar, Black Truffle Aioli,  
Toasted Focaccia, Micro Wasabi (g,s)

### LOBSTER BISQUE

Shrimp, Tomato, Tarragon (d,s)

### JUMBO LUMP CRAB CAKE

Edamame Succotash, Beef Bacon Onion Jam, Crispy Leeks, Smoked Red Pepper Puree (d,s)

### CAESAR SALAD

Polenta Crouton, Crispy White Anchovies, Baby Bib Lettuce, Peppadew Peppers,  
Smoked Black Pepper (d,g)

### CRISPY PORK BELLY

Celeriac and Apple Puree, Pickled Golden Raisins, Pea Shoot Salad, Pickled Mustard Seeds

### MUSHROOM GNOCCHI

Crispy Oyster Mushrooms, Mushroom Broth, Shiitake Butter, Oven Roasted Tomato,  
Soft Herbs, Grated Locatelli (d)

## ENTREE COURSE

### MOROCCAN SPICED LAMB SHANK

Stone Ground Grits, Aged Gouda, Caramelized Carrots, Pomegranate Seeds,  
Pistachio Coriander Chermoula (d,n)

### ORA KING SALMON CIOPPINO

Mussels, Bay Scallop, Shrimp, Heirloom Tomato, Ver Jus, Panko Gremolata (g,s)

### PAN SEARED JUMBO U8 SEA SCALLOPS

Chestnut Risotto, Cranberry Mostarda, Smoked Spinach Puree, Speckled Pea Shoots (d,n,s)

### PRIME BEEF SHORT RIB WELLINGTON

Duchess Potatoes, French Onion Demi, Crispy Onions, Chives (d,g)

### MISO GLAZED CHILEAN SEA BASS

Potato Yucca Mashed, Snow Peas, Lomi Tomato, Tobikko Crema, Herb Oil (d)

### FLORIDA RED SNAPPER FILET

Roasted Corn, Asparagus, Fingerling Potatoes, Soft Herbs, Brandy Lobster Sauce (d,s)

### PEKING HALF DUCK

Butternut Squash Puree, Shaved Brussels Sprouts, Duck Fat Cracker,  
Spiced Apple Cider Reduction (d,g)

### VEGETARIAN OPTION AVAILABLE

## DESSERT DUET

### CHOCOLATE TORTE

Milk Chocolate Ganache, Hazelnuts, Caramel (d,g)

### TROPICAL TART

Passion Fruit, Coconut, Toasted Meringue

### 125. PER PERSON

Price Does Not Include Tax, Gratuity, or Beverages | A 20% Service Charge Will Be Added To All Final Bills

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash

ALLERGENS: D-Dairy, G-Gluten, N-Nuts, S-Shellfish

\* EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES