

2022

NEW YEAR'S EVE · GALA DINNER

APPETIZERS

COLD

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

TUNA CRUDO*

Citrus sections, garlic mojo dressing

SMOKED DUCK AND FIGS

Baby parsnip, pumpkin jam, dark cherry sauce

HOT

BOUILLABAISSE

Rouille, baguette croûton

SOPA DE QUESO

Sonora queso fresco, cheddar, Yukon gold and tomatoes

VEAL & WHITE CHEDDAR KATSU

Pickled radish, roasted carrot, peach marmalade

BAKED CLAMS KILPATRICK

Crawfish, chorizo, and parmesan stuffing

SALAD

DRESSED WATERMELON & CUCUMBER

Mint, greens, radish, fresh cheese, maple pepper dressing

ICEBERG & ARUGULA

Roasted tomato & pepper gorgonzola vinaigrette

CAESAR SALAD

Traditional preparation house-made dressing, shaved parmesan

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

ENTRÉES

SEAFOOD

GRILLED REDFISH

Charred poblano crema, pico de Jalisco

GRILLED SHRIMP

Chili tomato relish, roasted carrot, lime cream

BROILED SALMON*

Mushroom & walnut ragu, celery oil, fennel sauce

MEAT

ROASTED PRIME RIB OF BEEF*

Cooked to perfection, au jus

CHERRY GLAZED BRICK CHICKEN

Jalapeno pineapple slaw, roasted tomato

STUFFED LOIN OF PORK

Barolo glace, eggplant chimichurri stuffing, pancetta crisp

GRILLED LAMB CHOPS*

Lamb and ricotta croquette, white beans, baby tomatoes

VEGETARIAN

PAPPARDELLE

Butternut squash, portobello ragu, pine nuts, pecorino

MISO ROASTED PETITE EGGPLANT

Stir fried barley with peas

DAHI KE KEBAB, PANEER KURCHAN, PEPPER MUSHROOM THEEYAL

Garlic kulcha, tomato garbanzo pilaf, pappads & masala raita

STEAKHOUSE SELECTIONS

Great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. A surcharge of \$ 20 applies to each entrée

BROILED LOBSTER TAIL

Served with drawn butter

SURF & TURF*

Lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIP LOIN STEAK*

14-oz. of the favorite cut for steak lovers

SAUCE

• chimichurri

• béarnaise

• peppercorn sauce

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DESSERT

MELTING CHOCOLATE CAKE

Vanilla ice cream, available for the table

ALMOND CREAM, CRANBERRY & BLUEBERRY COMPOTE

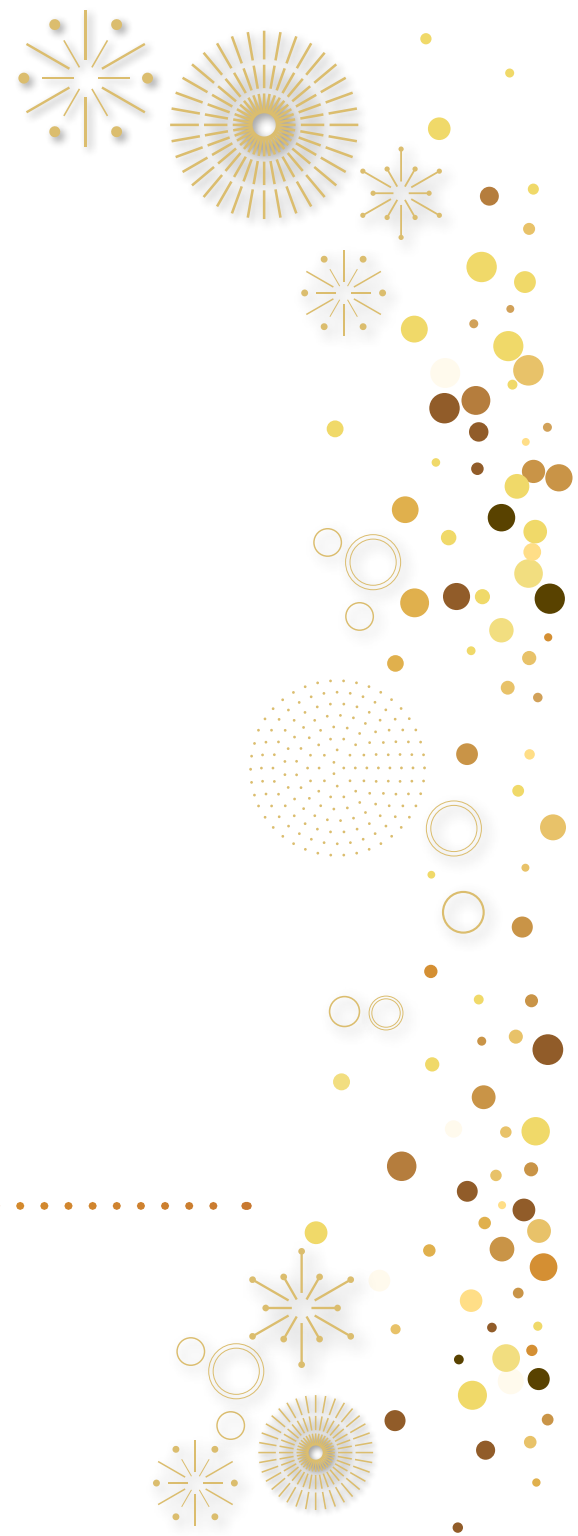
Wild berries jelly, champagne

70% DARK CHOCOLATE

Ganache, brick pastry fermented cocoa powder

BURNT VANILLA CREAM

*Lemon chips, crisp puff, prosecco grapefruit salad
lower calorie, no added sugar*



COCKTAILS

Talk about a fabulous start to the evening

BELLINI

A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. \$8.75

THE FRESH ITALIAN

Refreshing and light with the essence of orange. Aperol, Bacardi Pineapple Rum, a touch of orange juice, citrus and a splash of soda. \$9.95

SANGRIA

Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol.

\$9.75/GLS, \$34/PTC

SPICY CHIPOTLE PINEAPPLE MARTINI

Tito's Handmade Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. \$10.50

THE CARNIVAL COSMO

Carnival's twist on this ever-popular concoction.

Prepared with Skyy Vodka, Limoncello and cranberry juice. \$10.50

LIQUID DESSERTS

ESPRESSOTINI

Fresh espresso, Grey Goose Vodka with touch of Kahlua.

Coffee fan must have. \$10.95

CHOCOLATE MARTINI

A seductive mix of Absolut Vanilia Vodka, Irish Cream and

Chocolate Liqueur. The perfect finish to any meal. \$10.50

Please inform your server if you have any food allergies

