

New Year's Eve

VIP Dinner

5-COURSE CHOICE MENU



Countdown to midnight with a magical NYE dinner on the beach.

FIRST COURSE

Seafood Chowder

Start your meal with a warm, creamy blend of the ocean's finest seafood, offering a comforting and rich introduction to your dining experience

ENTREMENTS

Lemon Sorbet

Served between courses and traditionally known as entremets, this is ideal to cleanse the palate after the rich seafood chowder

SECOND COURSE

Choose one of the following:

Classic Caesar Salad

For those who prefer a lighter start, this Caesar Salad combines crispy romaine with robust anchovy aioli and a sprinkle of parmesan, offering a perfect balance of flavor

Sautéed Spicy Shrimp

Served in a creamy sauce with tomato, onion, garlic, parsley and red pepper, this dish comes with gratinated sourdough toast to dip

Truffle Carpaccio

Enjoy tender slices of center-cut beef complemented by aromatic truffle aioli, sharp Parmesan, and peppery arugula for a bold and flavorful dish worth savoring

THIRD COURSE

Choose one of the following:

Prime Tenderloin

A perfectly medium cooked center-cut tenderloin, paired with creamy mashed potatoes, fresh asparagus, and a medley of seasonal vegetables, enriched with bacon, snow peas and wild mushrooms, and finished with a luscious creme de champignon

Grouper Fillet

A delicate grouper fillet with a rich cognac lobster sauce, served alongside pomme provençale and bimi, and a royal salad

Linguini Seafood & Shrimp

For seafood lovers, combining a variety of fresh seafood, including mussels, scallops and shrimp, all tossed in a spicy cream sauce that adds a touch of heat to this flavorful dish

Vegetarian Penne

This vibrant and hearty vegetarian option features penne pasta in a rich tomato sauce, served with a colorful array of vegetables like asparagus, cherry tomatoes and wild mushrooms

FOURTH COURSE

Moelleux au Chocolat

End your meal on a sweet note with this decadent lava cake, featuring a molten chocolate center and served with fresh fruit coulis and a scoop of vanilla ice cream