



# The **DUTCH**

*New Year's Eve 2018*

*Snacks For The Table*

**BUTTERNUT SQUASH SAMOSA**  
Yogurt & Coconut

**LEMON CURED SALMON**  
Vanilla Bean Panna Cotta, Caviar

*Appetizers For The Table*

**FOIE GRAS MOUSSE JAR**  
Granny Smith Apple, Black Truffle

**FLORIDA STONE CRAB CLAWS**  
Dijon Aioli, Fresh Lemon

**ROASTED BEET SALAD**  
Chioggia, Florida Citrus, Smoked Hazelnuts

*Intermezzo*

**CHAMPAGNE SORBET**  
Cara Cara Orange, Piment D'Espellette

*Choice of Main Course*

**HOMEMADE SPAGHETTI**  
Truffle Carbonara, Lardons

**HALIBUT "MOQUECA"**  
Spiced Lobster Broth, Xuxu Slaw

**SEARED DIVER SCALLOP**  
Creamy Polenta, Pork Belly

**ROASTED DUCK BREAST**  
Hash Browns, Gravy

**14oz PRIME RIBEYE**  
Crushed Potatoes, Périgord Aioli

*Choice of Dessert*

**AZELIA CHOCOLATE CRUNCH BAR**  
Salted Caramel, Frangelico Sorbet

**STRAWBERRY & ELDERFLOWER VACHERIN**  
Crunchy Meringue, Vanilla Cream

Tasting Menu Early Seating \$125 per guest 6:30pm - 8:00pm  
Tasting Menu Late Seating \$185 per guest (includes champagne toast ) 8:30pm - 10:30pm

Prices do not include tax & service