NEW YEAR’S EVE DINNER 2014

AMUSE
CAMEMBERT EN CROUTE, BLACK MISSION FIG

FIRST COURSE

FLORIDA STONE CRAB WINTER SALAD
FRISSEE, HARICOT VERT, CANDIED CHESTNUTS, SWEET GRAIN MUSTARD, WHITE BALSAMIC VINAIGRETTE

SECOND COURSE

IBERICO HAM
HAMLIN ORANGE, MANCHEGO, OLIVE PURÉE, AGED BALSAMIC, MICRO MUSTARD

THIRD COURSE

BLUE FIN TUNA TWO WAYS
TATAKI, WASABI MICRO GREENS, MALDON SEA SALT

PETIT SPICY TORO HAND ROLL

INTERMEZZO

“SHAKEN, NOT STIRRED”
ROASTED BEETS, MEYER LEMON ESPUMA, GRAPE FILETS

FORTH COURSE

WAGYU BEEF TENDERLOIN WITH SEARED FOIE GRAS
BLACK TRUFFLE POTATO PUREE, HARICOT VERT BUNDLE, GLAZED BABY CARROTS & HUCKLEBERRY DEMI GLACE

MAINE LOBSTER FICASSÉE
CRISPY GNOCCHI, BABY CARROTS, FAVA BEANS, CIPOLLINI ONIONS, COGNAC — TARRAGON EMULSION

DESSERT

CHOCOLATE MOUSSE CAKE, FLORIDA PEANUTS, MEDJOOL DATES, SALTED CARAMEL ICE CREAM

$255 PER PERSON
YOU HAVE THE TABLE FOR THE NIGHT IN ATLANTIC’S EDGE
FIREWORKS AT MIDNIGHT
PARTY FAVORS, MIDNIGHT CHAMPAGNE TOAST,
BOXED CONTINENTAL BREAKFAST SO YOU CAN SLEEP IN
RESERVATIONS BEGIN AT 7PM
PLEASE CALL 305-517-4580 FOR RESERVATIONS