

New Years Eve at The New Orleans Grill

6pm Seating

Menu

First Course

Smoked Salmon Potato Lasagna

Osetra Caviar, Radishes

Or

Prosciutto de Parma Grande Reserva

Dried Figs, Vincotto, Olive Oil Cured Tomatoes, Pecorino, Arugula

Second Course

Parmesan Gnocchi

Ham Hock Broth, Wild Mushrooms, Crispy Pancetta

Or

Local Shrimp Salad

Lemon Oil, Fried Capers

Main Course

Grilled Deckle of Angus Beef

Blue Cheese, Fingerling Potatoes, Roasted Winter Vegetables, Red Wine Reduction

Or

Roasted Local Grouper

Napa Cabbage, Smoked Bacon, Mussels, Truffled Broth

Dessert

Chocolate Flourless Cake

Hibiscus Panna Cotta, Rosewater Reduction

Or

Apple Confit

Cinnamon Ice Cream, Apple Crisp, Macerated Rum Raisin

\$79.00 per person

Tax and Gratuity Not Included

Executive Chef Drew Dzejak

Pastry Chef Shun Li