

New Year's Eve Dinner Menu

Harbor's Edge Restaurant Thursday, December 31, 2015 5:00 PM - 12:00 AM

SALADS

Baby Beet Salad Vinaigrette Chevre crème fraiche, Upland Cress, Citrus Segments, Opal Basil, Aged Balsamic Crispy Duck Confit Salad

Arugula, Frisée, Fig, Blood Orange Vinaigrette

STARTERS

Carrot and Cranberry Soup Sour Wine and Cranberry Crostini

Butter Poached Lobster Ravioli Caramelized Fennel, Fennel Cream, Fennel & Apple Salad

Crispy Pork Belly Blistered Cherry Tomatoes, Fried Challah and Asiago with Ginger Arugula Dressing

ENTREE

Roasted Lamb Loin Pear Parsnip Puree, Beet Paint, Celery and Red Wine Jus

Black Cut New York Strip Loin Marble potatoes, Haricot Verts, Cippolini and Maple Bourbon Glaze

Seared Local Halibut Butternut Squash, Swiss Chard and Preserved Lemon Vinaigrette

> **Pea Risotto** Fresh Peas, Pea Tendrils and Gremolata

DESSERT

Chocolate Bombe Cognac Infused Cherry Compote & Eggnog Crème

Pear Clafloutis Ginger Ice Cream, Pistachio Tuille & Williams Anglaise

Tahitian Vanilla Panna Cotta Strawberry Jelly, Strawberry Mint Salad & Strawberry Champagne Granite

\$90.00 per person | Tax & gratuities not included | No discounts offered for this special event Includes 1 glass of complimentary sparkling wine per person & live entertainment during dinner.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age. ©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved. Sheraton and its logos are the trademarks of Starwood Hotels & Resorts Worldwide, Inc., or its affiliates.