

New Year's Eve Dinner Menu

Harbor's Edge Restaurant Saturday, December 31, 2016 5:00 PM - 12:00 AM

AMUSE BOUCHE

Brioche Toast

Brie, cranberry mousse and chive blossom

STARTERS

Mussel Bisque

Asiago biscuit

Yellow Tail Crudo

Cilantro avocado puree, wasabi caviar and citrus dressing

Winter Pear Salad

Lolla rosa lettuce, shaved Pecorino, candied pecans and sherry vinaigrette

ENTRÉE

Prime Flat Iron Steak

Peruvian potatoes, kale, petit tomatoes, house made Worcestershire sauce

Icelandic Cod

Braised eggplant and tomato stew

Spice Crusted Chicken

Mushroom, asparagus and fig gastrique

Baby Eggplant

Quinoa cake, spinach and chili oil

DESSERT

Pumpkin Bread Pudding

Chantilly cream and pumpkin powder

Chocolate Mousse Martini

Snickerdoodle cookie crunch

\$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.