

DECEMBER 31ST, 2023

NEW YEARS EVE DINNER MENU

FIRST COURSE

SALMON RAVIOLO

Citrus cured salmon mousse, lemon
zest, creamy pesto velouté

SECOND COURSE

GRILLED ROMAINE HEART SALAD

Char grilled heart of romaine, sweet
corn, red onion, cherry tomato,
cucumber, feta cheese, bacon bits,
ranch dressing

THIRD COURSE

SURF, TURF, & EARTH

Herb marinated butter poached lobster
tail, grilled fillet mignon, truffle
whipped potatoes, sauteed asparagus,
mushroom jus

PRE-DESSERT

MINT LEMON SORBET

DESSERT SAMPLER

Red velvet with ginger snap, Caribbean
black spiced cake with vanilla
ice cream, chocolate yule log & white
chocolate ganache

\$200 P.P

**INCLUDES SERVICE CHARGE
SERVING FROM 8:00PM - 1:00AM**

(INCLUDES A WELCOME DRINK &
A GLASS OF CHAMPAGNE)

SALT

RESTAURANT | BAR