

NEW YEAR'S EVE 5-COURSE MENU

APPETIZER

Tropical Ceviche TrioFresh local catch marinated with lime, mango, and passion fruit

SALAD

Island Caprese Salad

Fresh tomatoes, mozzarella and basil with papaya balsamic glaze

ENTRÉE

Grilled Caribbean Lobster Tail

Served with garlic butter, coconut rice and roasted plantains

MAIN COURSE

6oz Tenderloin

Grilled tenderloin steak served with truffle mashed potato, roasted vegetables and a creamy red wine demi-glace

DESSERT

Frozen Piña Colada Mousse

Served with caramelized banana and coconut shavings



