

# New Year's Eve ~ December 31, 2022

4 course Prix Fixe // \$125 per person

## 1<sup>st</sup> Course

Wild Mushroom Frites  
*spicy saffron aioli, micro greens*

or

Wild Caught Prawn & Spaetzle  
*sweet corn, roasted baby heirloom tomatoes, herb beurre monte*

or

Baked Escargot  
*garlic-herb butter, puff pastry*

or

Oysters Rockefeller  
*arugula, herbs, cream, parmesan-panko crust*

or

Crispy Braised Pork Belly  
*pickled cherries, honey-dijon, micro arugula*

## 2<sup>nd</sup> Course

*all salads feature Josephine's greens, organically grown in Coral Bay*

### Rainbow Salad

*mixed greens, roasted red & gold beets, baby heirloom tomatoes,  
baby carrots, fresh herb-champagne vinaigrette, croutons*

or

### Cobb Salad

*arugula, grape tomatoes, hard-boiled egg, Roquefort cheese,  
applewood smoked bacon, grilled red onion vinaigrette*

or

Shrimp, Lobster & Crab Bisque  
*fresh herbs*

## 3<sup>rd</sup> Course

### Seared Yellowfin Tuna

*Parisian gnocchi, roasted baby heirloom tomatoes, zucchini, yellow squash,  
roasted red pepper confit, warm herbed brown butter vinaigrette*

or

### Sautéed Mahi Mahi

*wild rice salad, sweet peas, toasted almonds, scallions, preserved lemon,  
Meyer lemon aioli, micro greens*

or

### Butter Poached Caribbean Lobster

*corn & leek risotto, shellfish emulsion*

or

### Cassoulet

*duck confit, Toulouse sausage, prosciutto and applewood smoked bacon lardons,  
baked in a rich white bean stew, topped with panko bread crumbs & fresh herbs*

or

### Roasted Baby Colorado Lamb Chops

*Yukon gold & sweet potato dauphinoise, haricots verts, port rosemary lamb jus*

or

### Black Angus Filet Mignon au Poivre

*Brussels sprouts, roasted garlic potato purée, red wine demi glace*

## A la Carte (additional to menu cost)

### The Terrace's Classic Baked Macaroni & Cheese

*elbow pasta with creamy three cheese mornay sauce, baked with panko breadcrumbs & parmesan \$26*

*add truffle oil \$5 add wild mushrooms \$8*

Butter Poached Caribbean Lobster Tail

6 oz ½ tail \$40

12 oz full tail \$75

## 4<sup>th</sup> Course ~ Dessert

Local Cinnamon Cheesecake  
*tart tatin apples, salted caramel sauce,  
pecan praline, whipped cream*

Fresh Cranberry Curd Tart  
*pomegranate seeds, whipped cream*

Bittersweet Chocolate Terrine  
*milk chocolate- peanut butter mousse,  
peanut brittle, whipped cream*

Lemon Lavender Crème Bruleé  
*served with biscotti*

20% gratuity included to final bill // Visa & MasterCard accepted ~ 5% processing fee applied to all credit card payments