

New Year's Eve ~ December 31, 2023

4 course Prix Fixe // \$150 per person

1st Course

Wild Mushroom Frites

spicy saffron aioli, micro greens

or

Seared Sea Scallop

truffled sweet corn puree, shitake mushrooms, thyme

or

Yellowfin Tuna Tartare

marinated cucumbers, niçoise olive vinaigrette, microgreens, crostini

or

Oysters Rockefeller

arugula, herbs, cream, parmesan-panko crust

or

Crispy Braised Pork Belly

pickled cherries, honey-dijon, micro arugula

2nd 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

or

Chilled Cucumber-Dill Soup

lemon-herb crème fraîche

3rd 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 Tail

wild mushroom 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

4th Course ~ Dessert

Local Cinnamon Cheesecake

tart tatin apples, salted caramel sauce,

pecan praline, whipped cream

Passion Fruit Curd Tart

local fruit, whipped cream

Flourless Chocolate Torte

coconut cream cheese ice cream, toasted almonds & coconut

Lemon Lavender Pound Cake

fresh berries, whipped cream

20% gratuity included to final bill

Visa & MasterCard accepted ~ 3% processing fee applied to all credit card payments