

Happy New Year
from



WATERFRONT
GRILLE

Three Course Pre Fixe Menu
4:30pm - 5:45pm \$69 per person
6:15pm - 11pm \$95 per person
Prices exclude tax and gratuity

FIRST COURSE...

NEW ENGLAND CLAM CHOWDER

Quahogs, Littlenecks, Potato, Crackers, Chives

MAINE LOBSTER BISQUE

Bacon, Brioche, Creme Fraîche, Chervil

BUTTERNUT SQUASH & RED OAK LEAF

Maple Whipped Burrata, Prosciutto,
Poached Apple, Pumpkin Seeds & Oil,
Fresh Cider Vinaigrette

HEIRLOOM BEET TARTAR

Fried Goat Cheese, Organic Frisée, Pistachio Vinaigrette,
Blood Orange, Crème Fraîche

JUMBO SHRIMP COCKTAIL

Florida Tangerine Cocktail Sauce & Ginger Tea Vapor

WARM BRIE & STONEFRUIT

Raisin Toast, Hazelnut Granola, Black Fig Coulis,
Rosemary- Olive Oil Mist

BEEF CARPACCIO

Truffle-Parmesan Mousseline, Asian Pear,
Micro Arugula, Black Salt, Fresh Horseradish

LABELLE FARMS CAST IRON SEARED FOIE GRAS

Crispy Cardamom Pancake, Pickled Fennel & Blackberry,
Honey Comb & Sauternes Gastrique, White Chocolate Powder

Adam Edward Nardis

John Berry



SECOND COURSE...

HAWAIIAN LAVENDER SNAPPER

Sweet Potato & Butternut Squash Puree, Brussels Sprouts, Bacon, Golden Raisins,
Caramelized Cipollini Onions, Vanilla - Dijon Butter

PACIFIC PUMPKIN SWORDFISH

Caramelized Golden Potato, Braised Fennel, Grilled Pineapple, Rock Shrimp,
Sweet Drop Peppers, White Wine, Miso & Spicy Sambal Butter Sauce

LOBSTER & TRUFFLE RISOTTO

Autumn Mushrooms, Local Heirloom Tomatoes,
Uncured Pancetta & Colusa Farms Basil,
Shaved Perigord Truffle

BRAISED WAGYU BEEF SHORT RIB

Baby Heirloom Sweet Potatoes, Honey-Balsamic Brussel Sprouts
Cognac & Black Garlic Braising Reserves

BLACK ANGUS FILET MIGNON

Gorgonzola Dolce Pomme Gratin, Winter Herb Confit Tomatoes,
Oyster Mushroom Ragout, Smoked Carrot "Ketchup"

GRILLED COLORADO VEAL CHOP

Parmesan & Basil Whipped Golden Potatoes,
Poached Asparagus, Arugula, Black Figs
Port Wine Sauce

TRUFFLE SUPPLEMENT

Alba White Truffle...\$25/g
Perigord Black Truffle...\$15/g

THIRD COURSE...

CHAMPAGNE & STRAWBERRIES

Ricotta Poundcake, Tahitian Vanilla Bean & Champagne Gelee,
Strawberry Gelato, Merengue, and Caviar

DARK CHOCOLATE & CASHEW CREME CUSTARD

Macerated Dark Cherry, Cashew Brittle, Espresso Chantilly

** The consumption of raw or undercooked food items may cause food borne illness.

***In an effort to comply with Florida water conservation we are serving water upon request.