

THE SHORES

SAVOR THE GOLDEN HOURS

NEW YEAR'S EVE MENU

75 PER PERSON

FIRST COURSE

CHOICE OF

CAESAR SALAD

sundried tomato, preserved lemon, garlic chips, herb garlic croutons, chipotle caesar dressing

BUTTERNUT SQUASH RAVIOLI

tuscan garden salad

LOBSTER BISQUE

sage cream, herb croutons, garlic lobster meat



MAIN COURSE

CHOICE OF

14OZ RUBBED RIBEYE

roasted garlic whipped potatoes, chimichurri, agave glaze carrots, brandy infused au jus

STRIPED BASS FILET

garlic herb crusted, asparagus, potato croquette, citrus beurre blanc

GRILLED ROASTED CHICKEN

truffle butter, wild mushroom risotto, demi-glaze

BAJA STYLE CIOPPINO

local sustainable seafood, garlic crostini, ancho tequila broth

ADD ONS

LOBSTER TAIL 35

6 SHRIMP 25

FRIED BACON BRUSSELS SPROUTS 7

DESSERT

CHOICE OF

FLAN

fresh berries, caramel sauce, chocolate sauce, coconut flakes, whipped cream

SORBET TRIO

mango, raspberries, key lime

LEMON TART

mint coulis, whipped cream

MUD PIE

chocolate sauce, caramel sauce, strawberries

