

## **New Year's Eve 2022**

**Open fire grill out side with assorted kebabs and frozen vodka & red caviar  
Champagne all night**

**Assortment bread basket and butter**

### **Cold Appetizers**

- 1.Seafood cocktail : shrimp, Alaska crab claws with lemon and cocktail sauce**
- 2.Sesame seared tuna over seaweed and cilantro crusted cucumbers, salsa & soy sauce**
- 3.Teriyaki eel and crispy eggplant salad, medley tomatoes & sweet chili sauce**
- 4.Blinis with red caviar**
- 5.Trio of Japanese seaweed, spicy crab and kani salads**
- 6.Smoked salmon roll with crab and escolar cigar garnish with caviar**
- 7.Solenya and opiate mushrooms**
- 8.Burrato mozzarella and medley tomato salad**
- 9. Roasted gold & red beets carpaccio with baby arugula and goat cheese**
- 10.Smoked Asian duck breast with black currant sauce**
- 11.Traditional Olivier salad**
- 12.Charcuterie plate**

### **Hot appetizers**

- 1.Russian potatoes with mushrooms**
- 2.Gulf shrimp Provençal over black risotto individual**
- 3.Puff pastries salmon and bass with lobster mouse**
- 4. Herbs crusted lamb chops with cous cous**

### **Main course:**

**Filet mignon au poivre and 1/2 lobster tail tempura with potatoes and vegetables**

### **Dessert**

**New Year's surprise**

**Assortment of fruits**

**Beverages: Pellegrino and cranberry juice, coffee, tea**

**Coffee glasse to offer**

**\$165 plus tax plus tip**