

## New Year's Eve 2026 Gala Dinner Menu

### Outdoor Open-Fire Grill

Featuring an assortment of artisanal kebabs, frozen vodka, and red caviar

### Champagne All Night

### Assorted Bread Basket & Cream Butter

### Cold Appetizers

Amuse-Bouche: Festive Herring "Shuba" Served in a Martini Glass

1. Seafood Cocktail – Shrimp and Alaska crab claws with lemon and cocktail sauce
2. Poached Saku Tuna – Served over seaweed salad with cilantro–jalapeño sauce
3. Teriyaki Eel Salad – Unagi glaze, sesame seeds
4. Mini Sandwiches with Red & Black Caviar
6. Smoked Salmon Roll – Crab, halibut, caviar
7. Pickled Vegetables & Marinated Forest Mushrooms
8. Burrata & Tomato Medley – Pesto, balsamic
9. Arugula Salad – Goat cheese, cranberries, roasted beets, honey–truffle vinaigrette
10. Smoked Asian Duck Breast – Black currant reduction
11. Olivier Trio – Chicken, salmon, beef tongue
12. Charcuterie Board – Imported cured meats and cheeses

### Hot Appetizers

1. Pan-Fried Potatoes with Wild Mushrooms
2. Gulf Shrimp Provençal over risotto with garlic sauce
3. Salmon & Sea Bass Puff Pastries with lobster mousse
4. Herb-Crusted Lamb Chops over Israeli couscous

### Main Course

Filet Mignon au Poivre and Half Tempura Lobster Tail with grilled vegetables

### Dessert

New Year's Surprise • Fresh Fruit Assortment

### Beverages

Pellegrino • Cranberry Juice • Coffee • Tea

Coffee Glacé – Complimentary

**Price : \$180 per person (plus tax and gratuity) \$230 total**