New Year's Eve 2027 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