

New Year's Eve

\$125 PER PERSON

— First Course (choice of) —

Heart of Palm Salad

arugula, palm hearts, snap peas, fresh mango, roasted pineapple, red onion, cilantro, pea shoots, lime-champagne vinaigrette

Goat Cheese Salad

green apple, fresh fennel, dried cranberries, arugula, lettuce, spicy pepitas, lemon-honey vinaigrette

Sesonal Chowder

roasted pumpkin, sweet potato and fresh corn chowder, lime crema, micro cilantro

Cured Salmon Gravlax

salmon gravlax, preserved lemon, yogurt, balsamic glaze, caviar, truffle oil*

Ahi Tuna Tartar

ahi tuna, sesame-soy vinaigrette, pineapple-green papaya salsa*

Croquetas De Jamón

Spanish serrano ham croquettes

— Second Course (choice of) —

Sizzling Shrimp

"mojo de Ajo", EVOO, garlic, chile árbol, fresh lime

Lamb Albondigas

Spanish meatballs, tomato, saffron, manchego cheese

Peruvian Ceviche

white fish marinated in lime juice, red onion, fresh ginger, ají amarillo, sea salt*

Dungeness Crab Brandada

whipped potato herb puree, parmesan cheese, baked in a cazuela

Mushroom Empanadas

manchego cheese, truffle oil

Fried Calamari

corn masa crusted, chipotle aioli, parsley garlic sauce

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— Third Course (choice of) —

Pescado Marbella

roasted white fish, capers, preserved lemon, saffron white wine butter sauce, fresh herbs, tuna aioli

Churrasco

marinated flat iron steak, cabrales cheese butter, chimichurri*

Cuban Pork

mojo marinated pork shank, black beans, rice, sweet potato mash

Seasonal Vegetarian Paella

imported Spanish bomba rice cooked in smoked paprika and saffron, assorted mushrooms, seasonal vegetables, romesco sauce

Paella Cascal

imported Spanish bomba rice cooked in smoked paprika & saffron, chicken, pork, chorizo, shrimp, mussels, clams, piquillo peppers

— Dessert —

Select a dessert of your choice from our dessert menu

— Specialty Cocktails \$14 —

Gran Poinsettia

sparkling wine, Grand Marnier, cranberry, splash of fresh lemon

Snow Storm

Frangelico, Grand Marnier, espresso, float of brandy, whipped cream
(served hot or cold)

Cascal 75

sparkling wine, Grand Marnier, sweet & sour, orange syrup, Chambord

20% service charge is applied to all parties of 6 or more and all checks after 8:30PM on NYE
A 3% surcharge will be applied to all checks to support the living wage and healthcare of our employees.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.