

# New Year's Eve

## Fine Dining at The Grill

Wednesday, December 31st, 2025

\$150 Per Adult | 5pm - 9pm

Includes an exquisite 4-course dinner to ring in the new year,  
prepared by Executive Chef Ramon Delgado.

### First Course

Choose one of the following:

#### Shrimp Filled Calamari

Pistou | Micro Arugula  
White Bean & Celeriac Mash

#### Giant Shrimp Scampi

Garlic Butter | Grilled Boule

### Second Course

Choose one of the following:

#### Organic Roasted Tomato & Genovese Basil Soup

Ciabatta Tuile | Lemon-Verbena Oil

#### Red & Green Little Gem Salad

Anjou Pear | Farmer's Cheese | Brittle Almonds  
Puffed Sorghum | Persimmon-Yuzu Vinaigrette



### Third Course

Choose one of the following:

#### Grilled Fillet of Beef Tenderloin

Hasselback Kennebec Potatoes  
Grilled Asparagus | Mushroom Ragout

#### Skillet-Seared Monkfish Fillet

Cauliflower Purée | Morel Mushrooms  
Prosciutto Pommes Anna | Saffron-Lobster Fondue

#### Maine Lobster Thermidor

Parsley New potatoes | Gruyere  
White wine and Stone Ground Mustard Sauce

#### Duck Breast a la Plancha

Balsamic Brussels Sprouts | Mashed Kabocha  
Squash | Roasted Fennel Bulbs  
Old Vine Zinfandel & Black Currant Sauce

### Fourth Course

#### Crunchy Caramel Cake

Chocolate Brownie Cake | Soft Caramel  
Caramel Biscuit | Milk Chocolate Mousse

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