

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

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

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

Fourth Course

Crunchy Caramel Cake

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



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