

ISLANDER NEW YEAR'S EVE

AMUSE

GRAZING FIELD TO OCEAN

BRIOCHE TOAST, WATERMELON RIND CHUTNEY, GRILLED A-5 WAGYU,
SEARED SEA SCALLOPS, PASSION FRUIT GEL, HIBISCUS PUREE

FIRST COURSE

KEY WEST PINK SHRIMP BISQUE

LOCAL CORN, CRÈME FRAICHE, PINK SHRIMP, TAJIN

DRUNKEN PEAR

WATERCRESS ROCKET MIX, GOAT CHEESE, WALNUT BRITTLE, WHITE BALSAMIC VINAIGRETTE

CONDITIONED YELLOWFIN TUNA TIRADITO

NEKKEI SAUCE, CHOCLO, CANCHA, CILANTRO, CHILI OIL, RED ONION

SECOND COURSE

POACHED KING CRAB

BLACK GARLIC MISO EMULSION, CHARRED AVOCADO, FINGER LIME

KEY WEST PINK SHRIMP CRUNCH

PANKO CRUSTED SHRIMP, ASSORTED VEGETABLES, PINEAPPLE SWEET AND SOUR SAUCE,
TOASTED COCONUT FLAKES, CAVIAR

TORO TARTARE

BRIOCHE, SHISHO, SCALLIONS, CAVIAR, QUAIL EGG

THIRD COURSE

DOVER SOLE

TAHITIAN VANILLA LOBSTER CREAM, SHRIMP MOUSSELINE, CHIVES

BRAISED SHORT RIB

PURPLE SWEET POTATO PUREE, CIPPOLINI ONIONS, PARSNIP CHIPS,
SHAVED TRUFFLES, BRAISING JUS

PISTACHIO CRUSTED COLORADO LAMB CHOPS

BABY VEGETABLES, BROWN BUTTER PARSNIP PUREE, POMEGRANATE DEMI-GLACE

RISOTTO

EXOTIC MUSHROOMS, ASPARAGUS, BLACK WINTER TRUFFLE, SOFT HERBS, PARMESAN CLOUD

DESSERT

BAKED ALASKA TROPICAL

MANGO SORBET, VANILLA ICE CREAM

ESPRESSO MARTINI CRÈME BRULE

COFFEE BEAN

TRADITIONAL ORC KEY LIME PIE

WHIPPED CREAM & FRESH GRAHAM CRACKER

A HAPPY NEW YEAR FROM OUR FAMILY TO YOURS –THE ISLANDER TEAM