

HAPPY NEW YEAR

Starters

Foie Gras

pan seared foie gras, poached Asian pear, fig balsamic reduction
\$24

Lobster & Crab Bisque

Cuban bread crostini
\$10

Entrees

Roasted Prime Rib

roasted garlic mash, grilled asparagus, baby carrots, ajus
creamy horseradish
\$34

Grilled Lobster Tail

8 oz. Caribbean lobster tail stuffed with blue crab, truffle mash
potatoes, grilled asparagus, sundried tomato beurre blanc
\$40

Dessert

Chocolate Flourless Cake

dark rum raspberry reduction, Cuban coffee cream
\$8



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

Additional charges may apply to custom orders or substitutions.

A 20% gratuity will be added to parties of 6 or more.