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Champagne & Cabaret:
A New Year's Eve Celebration

— AT PARK HYATT AVIARA —

\$225 Per Person

Reception 7:00 pm - 8:00 pm


TRAY PASS HORS D'OEUVRES

Cold

Buckwheat Blini, Keluga Caviar, Creme, Chervil
Chicken Liver Mousse, Gougeres, Port Wine Gelee, Chives

Hot

Chicken Oyster "Pot Pie" Veloute, Micro Mirepoix
Porcini Mushroom Shooter, Truffle Creme, Micro Celery

—  —
Dinner 8:00 pm - 1:00 am

FIRST COURSE

Lobster "Newberg's" Eve
Chilled Lobster Tail, Citrus Relish, Watercress, Sherry Creme

Compressed Tofu
Citrus Relish, Watercress, Sherry Creme
(Vegetarian)

SALAD COURSE

Arugula Salad
Red Wine Roasted Grapes, Candied Hazelnuts, Goat Cheese Brulee,
Red Wine Vinaigrette (V)

APPETIZER

Sole Admiral
Brown Butter, Preserved Lemon, Almond & Caper Relish, Alaskan
Crab Merus, Demi Herb Salad

Roasted Eggplant
Vegan Brown Butter, Preserved Lemon, Almond & Caper Relish,
Alaskan Crab Merus, Demi Herb Salad (Vegetarian)

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MAIN COURSE

Fillet Mignon of Beef Bordelaise

Potato Fondant, Truffle Brioche, King Trumpet Mushroom, Braised
Endive, Bone Marrow - Cabernet Sauce

Slow Roasted Celeriac Steak

Peewee Potatoes, Truffle Sourdough, King Trumpet Mushroom,
Asparagus, Vegan Demi Glaze (Vegetarian)

CELEBRATION DESSERT

Chef's Choice

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Pricing excludes tax and gratuity

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