

New Year's Eve
Sparkling Soirée

— AT PARK HYATT AVIARA —
\$225 Per Person

Reception 7:00 pm - 8:00 pm

TRAY PASS HORS D'OEUVRES

Cold

Butter Poached Lobster
Brioche, Citrus Aioli, Everything Seasoning, Chive, Caviar

Beef Tartare Cone
Truffle Crème, Micro Leek, Shaved Truffle

Hot

Oysters Rockefeller
Vermouth Poached Oyster, Spinach, Gruyere

Celeriac Bisque Shooter
Huckleberry Gastrique, Celery

Dinner 8:00 pm - 10:00 pm

FIRST COURSE

Scallop Carpaccio
Green Apple, Celery Hears, Radish, Finger Limes, Verjus,
Smoked Sea Salt

SALAD COURSE

Charred Honey Persimmon
Arugula, Burrata, Pomegranate Vinaigrette,
Brown Butter Candied Granola

APPETIZER

Red Crab Stuffed Loch Duart Salmon
Braised Fennel, Herb Focaccia Bread Crumb, Onion Crème, Caviar

MAIN COURSE

Snake River Farms Zabuton Steak
Crispy Caramelized Potato Galette, Buerre Noisette Glazed Root
Vegetables, Chablis Sabayon

CELEBRATION DESSERT

Pear and Vanilla Finger Cake
Vanilla Sponge and Crèmeux, Pear Compote