

THE SAFARI ROOM

AT OCEANCLIFF HOTEL

NEW YEAR'S EVE DINNER

12 | 31 | 18

AMUSE BOUCHE

caramelized onion tarte, tarragon goat cheese, roasted tomato coulis

APPETIZERS

Choice of:

- ~ Pan Roasted Hudson Valley Foie Gras ~
toasted raisin and cranberry brioche cake, Vermont maple syrup
- ~ Seared Georges Bank Sea Scallops ~
yukon potato hash, American caviar-champagne butter
- ~ Cherry Wood Smoked Beef Carpaccio~
black pepper crusted and lightly smoked filet of beef, arugula, chili spiced creme fraiche, crostini
- ~ Roasted Baby Vegetables and Greens~
toasted pignoli nuts, truffle goat cheese, aged balsamic, extra virgin olive oil

INTERMEZZO

lemon sorbet-basil tuille

ENTREES

Choice of:

- ~ Lump Crab Crusted Scottish Salmon ~
sweet potato, roasted apple puree, fried leek micro salad, toasted pistachios, beurre blanc
- ~ Asiago Crusted Colorado Rack of Lamb ~
pan fried polenta cake, wilted rocket greens, roasted vegetable ragout, rosemary-lamb demi
- ~ Pan Roasted Pacific Halibut ~
grilled lemon-Israeli cous cous, braised escarole, charred tomatoes, artichokes, Greek olives, rope mussels and saffron broth
- ~ Roasted Roulade of Guinea Fowl and Lobster ~
herb farro, oyster mushroom, sauteed rainbow chard, dried cherries and port wine reduction
- ~ Grilled Heart of Ribeye ~
smoked bacon wrapped asparagus bundle, roasted garlic and chive-potato gratin, cabernet demi-glace

DESSERTS

Choice of:

- ~ Bananas Foster ~
caramelized bananas, bourbon caramel sauce over vanilla ice cream served in a hippen pastry bowl
- ~ Vanilla Creme Brulee ~
torched sugar crust, fresh berries
- ~ Chocolate Mousse Cake ~
chocolate genoise cake, chocolate mousse and chocolate ganache