



NEW YEARS EVE MENU

TOAST TO THE FINAL EVENING OF 2026 WITH MEDITERRANEAN FLAVORS, A WELCOME TOAST AND A CHEF-CURATED, THREE-COURSE DINNER. \$79 PER GUEST

FOR THE TABLE

Garlic Hummus • Smokey Baba • Marinated Olives
with Warm Grilled Naan

FIRST COURSE

CHOICE OF ONE

Florida Gulf Ceviche Passion fruit, Serrano, Sesame, Citrus and Herbs

Golden Whipped Feta Roasted Beets, Pistachios, SkyBeach Honey
Warm Grilled Naan

Roasted Beet Carpaccio Red Pepper Chimichurri, Cumin Cream Cheese
Fresh Herbs

SECOND COURSE

CHOICE OF ONE

Midnight Surf & Turf Braised Short Rib and Butter Poached Gulf Prawn
Saffron Potato Pavé, Broccolini, Guava Demi-Glace
Pomegranate Gastrique

Mediterranean Beef Duo Grilled Hanger Steak and Short Rib Kebab
Black Garlic Labneh, Cipollini Onion, Crispy Fingerlings and Chimichurri

Sea & Fire Spiced Salmon Kebab & Char-Grilled Octopus
Saffron Couscous, Tomato Confit, and Lemon Beurre Blanc

Lamb Celebration Three Lamb Chops with Pistachio Dukkah
Smoked Eggplant purée, Harissa Honey & Charred Asparagus

SOMETHING SWEET

House-Made Soft Serve A playful, Festive Finish Inspired by the
Aura of the Evening

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.