AQA
OCEANFRONT

NEW YEAR'S EVE DINNER

Charcuterie Spread

International and Domestic Cheeses, Cured Meats
Artisanal Mustards, Honey & Preserves
Cornichons & Marinated Olives
Nuts, Toast, Grissini & Lavash
Assorted Bread Rolls & Butter

Soup & Salad

Shrimp & Lobster Bisque
Creole Seasoning

Sancocho
Local Roots, Chicken

Sweet & Tangy Plantain Salad
Arugula, Sweet Plantain, Local Cheese, Pickled Onion, Cherry Tomatoes, Guava Vinaigrette

Bean Antipasto
Cannellini, Haricot Verts, Peppers, Lemon Zest, Parmesan Cheese, Sourdough Crumble, Caesar

Gold & Purple Beet Salad
Watercress, Couscous, Goat Cheese Dressing

Spinach & Orzo Salad
Pine Nuts, Onion, Ricotta, Olive Oil, Lime Zest

From Our Rotisserie

Peppercorn Ribeye
Prime Rib Steak, Chives, Beef Jus

Terriyaki Salmon
Orange, Sesame Seeds

Herbed Rotisserie Chicken
Herb Rub, Chicken Jus

Seafood Station

Fresh Oysters
Pomegranate Mignonette

Tuna Crudo Pegadito
Sesame Oil, Fried Rice, Pickled Onions

Mahi-Mahi Ceviche
Onions, Peppers, Cilantro, Guava Leche de Tigre

Shrimp Cocktail
Tomato, Plantain Gremolata

Sides

Arroz con Gandules
Pastel al Caldero
Rosted Garlic Potato Puree
Seafood Paella
Oven Roasted Veggies

Sweet Wonderland

Chocolate Crème de Pots, Almond Biscotti
Coquito Crème Brulée
Raspberry Cheesecake Trifle Verrine
Lemon Mascarpone Gateaux
Dulcey Chocolate Brownie Gateaux
Bourbon Pecan Vanilla Whipped Tart
Assorted Chocolate Bon Bons and Macarons
Mocha Layer Tea cake

$160++ per adult
$45++ per child under 12

Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.
Menu items are subject to change without previous notice.