



NEW YEAR'S EVE 2026 PRIX FIXE DINNER MENU

AMUSE

Caviar and Crème Fraiche Tartlet

CHOICE of APPETIZER

Antipasto Plate

or **Oyster Rockefeller**

baked with creamy spinach, tomato, bacon, parmesan

CHOICE of SOUP or SALAD

Lobster Bisque

sherry drizzle

or **Roasted Beet Salad**

arugula, roasted red and golden beets, sliced pear,
candied pecan, chevre, champagne vinaigrette

CHOICE of MAIN

Grilled, 10 oz. New York Strip

black truffle compound butter, duchess potatoes, asparagus

Macadamia Nut – Encrusted Chilean Sea Bass

frangelica beurre blanc, creamy garlic parmesan risotto

Rack of Lamb

dijon-and-herb-encrusted, red wine reduction,
duchess potatoes, asparagus

or

Broiled 12 oz. Lobster Tail

bisque hollandaise, duchess potatoes, asparagus

CHOICE of DESSERT

Belgian Chocolate Mousse Cake or Limoncello Tiramisu

\$95 PER PERSON

alcoholic beverages and gratuity not included

Call (800)33-BEACH

