

The Palm Court

New Year's Eve Grand Fête

Sunday December 31st 2023

STATION

Artisanal Local Cheeses, Charcuterie, Smoked Salmon Trio & Seasonal Fruit

Royal Caviar Trio & Vodka

Lays Potato Chips, Toast Points, Blinis, Crème Fraîche, Chives, Shallots, Egg Yolks, Egg Whites

Seafood on Ice

*Lobster Tails, Little Neck Clams, East Coast Oysters, Mussels, Jumbo Shrimp, Scallop Crudo,
Spicy Ahi Tuna Ceviche*

Served with Cocktail Sauce and Champagne Mignonette

Seared Foie Gras

Bada Bing Cherry Jam, Pistachio Crumble, Brioche Toast

Sushi

Salmon Nigiri, Tuna Nigiri, California Rolls, Spicy Tuna Rolls, Avocado Rolls, Cucumber Rolls

Carving

Prime Rib with Garlic Thyme Au Jus

Lamb Lollipop with Mint Chutney



SOUP

Cream of Mushroom Soup

Lobster Bisque

Artisanal Breads



SALAD

Fine Herbs Tatsoi Salad, Creamy Turmeric Dressing

Roasted Parsnip & Apple Salad, Apple Cider Vinaigrette

Celeriac Salad, Basil Pesto

Pomegranate & Pumpkin Salad, Vinaigrette

Baby Gem Salad, Caesar Dressing

Seasonal Shaved Salad, Red Wine Vinaigrette



ENTRÉE

Seared Frenched Breast Chicken with Mushroom Ragu

Roasted Sea Bass with Kale Pesto

Steamed King Crab Legs

Roasted Rosemary Confetti Pee Wee Potatoes

Sautéed Baby Roots with Citrus Maple Glaze

Haricots Verts Almondine



DESSERT

Chocolate Fondu

Strawberry, Pineapple, Banana, Pound Cake, Biscotti, Oreo, Stroopwafel, Caramels, Red Vines, Pretzel Sticks

2024 Chocolate Cake

Mandarin

Pistachio Tart

Chestnuts Mont Blanc Tart

Rocher Hazelnut

Champagne Truffles

ADULTS 995

Please inform your server of any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Beverages and taxes not included. 18% gratuity will kindly be added to your check