



2019

NAUTILUS CABANA CLUB

NEW YEAR'S EVE DINNER FEAST

7PM SEATING: \$125* PER PERSON

9PM SEATING: \$175* PER PERSON

(Included a welcoming glass of Champagne)

STARTER STATION

Lobster Bisque
Tarragon, Cognac

Assorted Artisan Bread Station
Hummus, Eggplant Dip, Mixed Olives,
Marinated Mushrooms, Artichokes

Seafood and Ceviche Station
Shrimp, Mussels & Oysters Served With
Cocktail Sauce, Horseradish, Mignonette

Sushi Display
California, Spicy Tuna and Veggie Rolls
Served With Wasabi, Soy Ginger and
Dynamite Sauce

Foie Gras & Duck duo
Mix jars, pickled onion, cornichon,
walnuts, plum and figs jams, Toasted
bread

SALAD BAR

Golden Beets Salad
Pistachio, Point Reyes Blue Cheese,
Watercress

Greek Watermelon Salad
Feta, Cucumber, Mint

Little Gem Salad
Candied Walnut, Watermelon Radish,
Pomegranate

Hierloom Tomato Caprese Salad
Fig Aged Balsamic, Fresh Basil

Duck Gesier Salad
Lettuce, crouton, duck gesier, balsamic
reduction

*18% SERVICE FEE AND TAXES NOT
INCLUDED

MAINS

Seared Salmon
Citrus Nage, Braised Leeks

Beef Wellington
Wild Mushrooms Fricassee, foie gras
wrapped, pigs in blaket,

Braised Beef Short Ribs
Roasted Garlic

CARVING STATION

Roasted Porchetta
Black Cherry, Pickled Onion

Roasted 1855 Filet
Shallots & Thyme Reduction,
Cipollini Onions

SIDES

Truffled Mashed Potatoes

Roasted Root Vegetables

Roasted Brussels Sprouts

Glazed Baby Carrots

Rice Pilaf

DESSERT STATION

Traditional Holiday Desserts

KIDS CORNER

*Mac & Cheese, Hot Dog,
Chicken Tenders
Chocolate Chip Cookies
Homemade Brownies*