

NEW YEAR'S EVE GALA DINNER

Chef Adrian Colameco has designed a discerning culinary journey, as a perfect pairing to the Resort's glamorous festive environment.

ASTOR BALLROOM

Sunday, December 31st / 6:00pm to 1:00am

Prix Fixe 5-Course Menu / 395

Experience includes welcome reception with open bar; dinner with wine pairing and celebratory champagne toast to ring in the new year.

MENU

*7:00pm / Reception with Open Bar and Hors
d'oeuvres 8:30pm / Dinner starts - Wine Service at the
table Champagne Toast at Midnight*

GOLDEN TOMATO BON BON

Consommé Gel, Roasted Piquillo Pepper Mousse

PETROSSIAN CAVIAR & STONE CRAB

Air Bread, Grilled Avocado Puree, Heirloom Tomato
Persian Cucumber, Local Citrus

QUAIL ROULADE

Scotch Quail Egg, Duck Mascarpone Agnolotti
Black Ivory Coffee Espuma, Vanilla Velouté, Fava Bean Purée

INTERMEZZO

Perrier-Jouet Champagne Sorbet, Chambord Float

LAND AND SEA

Wagyu Delmonico Steak, Chilean Seabass, Black Garlic,
Mushroom Puree Black Truffle Amarone Demi, Rainbow
Swiss Chard

MIAMI'S NEW BEGINNING

Praliné Mousse, Coconut Snow, Hazelnut Glaze,
Feulletine Crunch, Golden Pop Rocks

FOR RESERVATIONS,
PLEASE VISIT THIS

[LINK](#)