

HEMISPHERES BISTRO

New Year's Eve 2023

PRICING

*2 Course minimum – No Substitutions

2 COURSES - \$85

3 COURSES - \$95

4 COURSES - \$105

STARTER

GRILLED SURF & SURF SKEWERS

DIVER SCALLOPS, SKULL ISLAND SHRIMP, PONZU, NAPA CABBAGE SLAW

PAN SEARED MAPLE LEAF FARMS DUCK BREAST

TOASTED BRIOCHE, GOAT CHEESE FRITTER, CHAMBORD

PETITE WAGYU BEEF WELLINGTON

WILD MUSHROOM DEMI-GLACE, GAUFRETTE, PATE DE FOIE GRAS

CALAMARI FRITTE

BASIC MARINARA, BBQ RANCH

SOUP

LOBSTER BISQUE

TOASTED CROUTON, SMOKED GRUYERE, RED CHILI OIL, POACHED LOBSTER CLAW

SALAD

WARM SPINACH

BACON SHALLOT VINAIGRETTE, BROWN SUGAR CANDY BACON, BOURBON CASK CHEDDAR, POMEGRANATE

BRIE

TOASTED COCONUT, CANDIED PECANS, MIXED GREENS, CHAMPAIGNE VANILLA VINAIGRETTE

ENTREE

10 OZ CREEKSTONE FARMS BEEF TENDERLOIN

POMMES GRATIN, ASPARAGUS, BLACK GARLIC MOREL MUSHROOM JUS

10 OZ MISHIMA RESERVE WAGYU SHORT RIB SOUS VIDE

SMOKED AUBERGINE POMMES PUREE, GLAZED CARROTS, RED WINE DEMI-GLACE

16 OZ BRAISED OPAL VALLEY LAMB SHANKS

CONFIT FINGERLING POTATOES, BRUSSELS FLASH FRIED, GLACE DE POULET

8 OZ BUTTER AND CHARDONAY POACHED RED GROUPER

PARISIAN GNOCCHI, BROWN BUTTER, CREAMED SPINACH

DESSERT

CREME BRULEE CHEESECAKE

GRAND MARNIER, CHOCOLATE CREAM, BERRY COULIS AND COMPOTE

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WARM STICKY CARAMEL CAKE

VANILLA BEAN GELATO, CANDIED PECANS