

HEMISPHERES BISTRO

New Year's Eve 2024

PRICING

*2 Course minimum – No Substitutions

2 COURSES - \$100

3 COURSES - \$125

4 COURSES - \$145

STARTER

LOBSTER CRAB CAKE

SWEET CORN LOBSTER RELISH, CRISPY LEEKS, REMOULADE

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

ITALIAN SAUSAGE SPINACH STUFFED MUSHROOM

FONTINA, POMODORO

SOUP

POTATO LEEK SOUP

TOASTED CROUTON, SMOKED GRUYERE, PARSLEY OIL, CRISPY PROSCIUTTO

SALAD

BABY BOK CHOY

WONTON CRISPS, ASIAN PICKLED PEARS, SWEET PEPPERS, GINGER SESAME VINAIGRETTE

BRIE

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

ENTREE

10 OZ CREEKSTONE FARMS BEEF TENDERLOIN

LOADED MASHED POTATO, ASPARAGUS, BLACK GARLIC MOREL MUSHROOM JUS

10 OZ MISHIMA RESERVE WAGYU SHORT RIB SOUS VIDE

ROASTED GEMSTONE POTATOES, GLAZED CARROTS, RED WINE DEMI-GLACE

16 OZ BRAISED OPAL VALLEY LAMB SHANKS

CONFIT FINGERLING POTATOES, BOETJES CREAM BRUSSELS, GLACE DE POULET

8 OZ PAN SEARED CHILEAN SEABASS

PARISIAN GNOCCHI, BUTTERED CAULILINI, CHARRED CORN MORNAY

DESSERT

CRÈME BRULEE CHEESECAKE

GRAND MARNIER CHOCOLATE CREAM, BERRY COULIS AND COMPOTE

WARM STICKY CARMEL CAKE

VANILLA BEAN GELATO—CANDIED PECANS

Add Ons: U10 Scallops (24\$), Grilled Portobello (10\$), Crab Oscar (15\$), 6oz Lobster Tail (20\$)

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