



# New Year's Eve

SEATINGS 3PM - 7PM  
\$70 PER PERSON++

## STARTERS

### Choice of

**Beef Tartare** | Cured egg yolk, Cerignola olives, aged Gruyère, horseradish, grilled sourdough baguette

**Bluefin Tuna Carpaccio** | Truffle, Caviar, olive oil, crème fraîche

**Heirloom Beet Salad** | Roasted beets, whipped goat cheese, pickled kumquats, fennel pollen, puffed crispy rice

**Jumbo Shrimp Scampi** | Garlic butter, confit cherry tomatoes, fresh herbs

**Scallop Crispy Rice** | Raw local Scallop, avocado, spicy mayo, flash-fried sushi rice, wasabi tobiko

### Additions

#### Water Polo Signature Tower

Two Tier | ½ Atlantic Lobster, dozen Oysters, Jumbo Shrimp, Bluefin Tuna tartare, marinated Mussels, served with French 75 mignonette, cocktail sauce, mustard aioli, house hot sauce, citrus 135

#### Sushi Platter

Spicy Bluefin Tuna Roll, Nagisa Roll, Alba Ebi Roll, Umi Kaze Roll 24 pc | 65

## MAINS

### Choice of

**Radiator alla Vodka** | Fresh Burrata, San Marzano tomato, basil pesto, parmigiano reggiano

**Lobster Mafaldine** | Mafaldine pasta, wild mushrooms, Lobster Sherry cream, fresh tarragon

**Tortellini di Manzo** | Housemade spinach pasta filled with braised beef short rib, demi-glace, fried sage & rosemary, parmigiano reggiano

**Poached Halibut** | Yuzu kosho beurre blanc, dill oil, buttered green beans, toasted almonds, baby potatoes, salmon caviar

**Beef Short Rib** | Short Rib Bourguignon, wild mushrooms, braised shallots, horseradish mashed potatoes, glazed carrots

**Sustainable Blue Salmon Wellington** | Housemade puff pastry, creamed spinach, celery root, wild mushroom duxelles, red wine gastrique, glazed carrots

**Aged Duck Breast** | 14 day dry aged Duck, sunchoke purée, seared foie gras, fig & duck jus, black truffle creamed spinach

## DESSERT

### Choice of

**Key Lime Tart** | Key lime curd, Italian meringue, graham cracker crust

**Molten Chocolate Cake** | Chocolate ganache, vanilla anglaise, brown butter & brandy gelato

**Crème Brûlée** | Kumquat infused custard, brown sugar torched, fresh kumquats

**Choice of Gelato or Sorbet**



# New Year's Eve

\$125 PER PERSON++

## STARTERS

Choice of

**Beef Tartare** | Cured egg yolk, Cerignola olives, aged Gruyère, horseradish, grilled sourdough baguette

**Seared Scallops** | Local Scallops, smoked hollandaise, Iberico Jamon, charred leeks

**Heirloom Beet Salad** | Roasted beets, whipped goat cheese, pickled kumquats, fennel pollen, puffed crispy rice

**King Crab 'Taco'** | Crispy nori, unagi, king crab, sushi rice, black truffle | 3pc

Additions

### Water Polo Signature Tower

Two Tiers | ½ Atlantic Lobster, dozen Oysters, Jumbo Shrimp, Bluefin Tuna tartare, marinated Mussels, served with French 75 mignonette, cocktail sauce, mustard aioli, house hot sauce, citrus 135

### Sushi Platter

Spicy Bluefin Tuna Roll, Nagisa Roll, Alba Ebi Roll, Umi Kaze Roll 24 pc | 65

## PASTA

Choice of

**Radiatori alla Vodka** | Fresh Burrata, San Marzano tomato, basil pesto, parmigiano reggiano

**Lobster Mafaldine** | Mafaldine pasta, wild mushrooms, Lobster Sherry cream, fresh tarragon

## MAINS

Choice of

**Poached Halibut** | Yuzu kosho beurre blanc, dill oil, buttered green beans, toasted almonds, baby potatoes, salmon caviar

**6oz AAA Beef Tenderloin** | Port braised shallots, maître d' butter, celery root purée, duck fat potato pavé, glazed carrots, fried Brussels sprouts

**Sustainable Blue Salmon Wellington** | Housemade puff pastry, creamed spinach, celery root, wild mushroom duxelle, red wine gastrique, glazed carrots

**Nova Scotia Lobster** | Butter poached 1.5lb Lobster, green peppercorn bisque, pomme purée, grilled asparagus

**Aged Duck Breast** | 14 day dry aged Duck, sunchoke purée, seared foie gras, fig & duck jus, black truffle creamed spinach

## DESSERT

Choice of

**Pavlova** | Yuzu curd, vanilla bean chantilly, fresh berries, basil gelato

**Molten Chocolate Cake** | Chocolate ganache, vanilla anglaise, brown butter & brandy gelato

**Creme Brûlée** | Kumquat infused custard, brown sugar torched, fresh kumquats

**Key Lime Tart** | Key lime curd, Italian meringue, graham cracker crust

Choice of Gelato or Sorbet