

CHRISTMAS EVE DINNER

Join us for a unique selection of Mediterranean Christmas-inspired dishes. The elevated expression of Miami's Glamour takes a spin-off from tradition, transporting you to the most exciting part of this aromatic celebration, the cuisine.

ATLANTIKOS

Sunday, December 24th | 5:00pm to 10:00pm
Set 3-Course Menu for adults | 95 • Children | A la Carte

MENU

APPETIZERS

Heirloom Beet Salad

Goat Cheese Cremeux, Candied Pear, Petite Mixed Greens, Roasted Hazelnut, Vanilla Passion Fruit Dressing

Knife Cut Truffled Carpaccio

Beef Tenderloin, Mixed Peppercorn Crust, Pomegranate, Balsamic Truffle Dressing, Labneh, Parmesan, Grissini

White Garden Christmas Soup

Creamy Kataifi Potato, Parsnip, Cauliflower, Soft Poached Egg

ENTREES

Surf N Turf

Prime Rib Cap Steak, Coffee Beurre Monte Tiger Prawn, Potatoes Anna, Winter Truffle Au Jus, Sous Vide Salsify, Romanesco

Pistachio-Crusted Black Seabass

Tomato Fondue, Confit Baby Fennel, Black Olives Crumbs, Caviar Emulsion, Leek Mousseline

Cranberries N Duck Confit

Cured Magret, Foie Grass Mousse, Sauteed Shimeji Mushrooms Preserved Cumquat, Marinated Figs, Cranberry Madeira Demi

SWEET TREATS

Merry Berry Pavlova

Tahitian Vanilla Strawberry Pavlova, Strawberry Gel, Pistachio Cream

Miami's White Winter

Eggnog Mousse, Champagne Gel, Coquito Ice Cream

Christmas Toast

White Chocolate Semi-Freddo, Graham Sable And Toasted Marshmallow Ice Cream

FOR RESERVATIONS,
PLEASE VISIT THIS

[LINK](#)