

NEW YEAR'S EVE SPECIALS

The Ritz-Carlton Toast

Amuse Bouche

Savory Alfajor | Smoked Salmon Mousse | Royal Ossetra Caviar | Fresh Dill

First Course

Seafood Delight

Jumbo Langoustine Cocktail | Scallop Ceviche | King Crab | Wianno Oysters
Mignonette | Lemon Cheeks | Louis Sauce

Acorn Squash and Winters Green Salad

Roasted Acorn Squash | Petit Lettuce | Shaved Soot Vegetables | Crispy Quinoa
Pomegranate Dressing

Second Course

Intermezzo Lemon Sorbet | Brut Champagne

Entrée

A5 Australian Wagyu Ash Rubbed Filet and Butternut Squash Rissotto
White Alba Truffle Shavings | Micro Vegetables | Barolo Glaze

Dessert



Espresso Panna Cotta

Milk Chocolate Cremeux | Raspberry Sponge Cake | Orange Mascarpone Cream | Dark
Chocolate Crumble | Gold Batons



THE RITZ-CARLTON

BAL HARBOUR, MIAMI

  @ritzcarltonbalharbour

Allergy Or Personal Dietary Information Is Available Upon Request From Your Server*.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For your convenience, a 18% service charge will be added to your check.