

2024 GALA DINNER

NEW YEAR'S EVE 24

NEW YEAR'S SPECIALS

STARTER

CRAB & PICKLED MUSHROOMS
*marinated heirloom tomatoes,
 fennel salad, mache*

ENTREE

BOURBON GLAZED HAM
ham & potato croquette, pear chutney, spiced pomegranate

DESSERT

CELEBRATION CAKE
*pecan brownie, crispy peanut butter feuilletine,
 white chocolate mousse*

PARMESAN CRUSTED CHICKEN

black eye beans, sautéed green beans, shallot herb beurre blanc

CAULIFLOWER STEAK AND FRITTERS

beluga lentil ragout, romesco sauce, stewed cherry tomatoes, feta

STARTER

DUCK CONFIT TART
spinach fondue, dark cherry sauce, pickled onion

SPICED PORK POPPERS
Granny Smith apple relish, lemon-saffron aioli

ICEBERG & ARUGULA
roasted tomato, peppers, Gorgonzola vinaigrette

SHRIMP COCKTAIL
cocktail sauce

LOBSTER BISQUE
cream and sherry

CAESAR SALAD
*romaine lettuce, herb crouton,
 house made dressing, Parmesan*

DRESSED WATERMELON & CUCUMBER
*mint, greens, goat cheese,
 maple pepper dressing*

WINTER VEGETABLE & CANNELLINI BEANS SOUP
carrot, celery, leeks, tomato, marjoram

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ENTREE

PAN SEARED SEA BASS
*roasted garlic mashed potatoes, asparagus, saffron
 butter sauce, tomato-eggplant compote*

DUET OF LAMB*
*roasted leg & lamb cutlet, beluga lentils, roasted red skin
 potatoes, grilled zucchini*

PAPPARDELLE
*butternut squash, portobello ragu,
 pine nuts, pecorino*

GARLIC JUMBO SHRIMP
*potatoes gratin, broccoli, mustard seeds, creamy
 sun-dried tomato sauce*

GRILLED FILET MIGNON*
*baby carrot, double cooked potatoes,
 wild mushroom cream sauce*

FEATURED INDIAN VEGETARIAN
paneer makhani, vegetable jalfrezi, cumin pilaf

TURKEY KALE SALAD

*dried cranberries, purple potatoes, cherry tomatoes,
 balsamic dijon vinaigrette -SERVED COLD*

STEAKHOUSE SELECTION

great seafood and premium aged USDA beef, seasoned and broiled, a surcharge of \$ 23 applies to each entrée

SURF & TURF*
lobster tail & grilled filet mignon

BROILED FILET MIGNON*
9 oz. premium aged beef

NEW YORK STRIP STEAK*
14 oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*
double cut, lamb au jus

DESSERT

RICOTTA CHEESECAKE
*spiced cherry sauce, milk crumble
 -no added sugar-*

TRIPLE-CHOCOLATE
*flavored with hazelnut, Baileys, praline,
 cocoa butter, truffled chocolate cream*

SELECTION OF ICE CREAM & SORBET

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

CHEESE PLATE

Please inform your server if you have any food allergies

***Public health advisory:** *consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies