



2010 New Year's Eve

Celebrate in Style . . . Live Entertainment, Dancing, Hats, Horns, and Decorations!

Early Seating - \$65 per person (plus tax & gratuity)
Reservations taken between 5pm and 7pm, 2-hour table limit

Starter

Calamari Fritti
Classic Caprese

First Course

Asian Pear Salad with Pomegranate Vinaigrette
Maine Lobster Bisque

Entrée

Prime Filet Mignon with Crumbled Blue Cheese
With Garlic Mashed Potatoes and Seasonal Vegetables
Sesame Crusted Salmon with Red Wine Sauce
With Rice Pilaf and Seasonal Vegetables
Jumbo Scallops with Garlic Caper Sauce
With Rice Pilaf and Seasonal Vegetables
Bone in Pork Chop with Rosemary Demi Glaze
With Garlic Mashed Potatoes and Seasonal Vegetables

Dessert

Triple Chocolate Layer Cake
Hazelnut Crème Brulee

~ Vegetarian and Other Special Dietary Requests can be Accommodated ~

Late Seating - \$125 per person (plus tax & gratuity)
Reservations Starting at 8:30pm

Champagne Toast

Perrier Jouet Grand Brut

Starter

Jumbo Prawn Cocktail with Tangy Cocktail Sauce
Maryland Crab Cakes
Petite Lamb Chops

First Course

Maine Lobster Bisque Laced with Sherry
Ahi Spinach Salad
Australian Lobster Salad with Lime Vinaigrette

Champagne Sorbet

Entrée

Australian Lobster Tail and Petite Filet Mignon
With Garlic Mashed Potatoes and Seasonal Vegetables
Chilean Sea Bass with Lobster Sauce
On a Bed of Sautéed Spinach and Garlic Mashed Potatoes
Prime Filet Oscar topped with King Crab and Hollandaise Sauce
With Fresh Asparagus and Garlic Mashed Potatoes

Veal Osso Buco

Served on a Bed of Saffron Risotto

King Crab Ravioli

With a Spicy Tomato Sauce

Dessert

Triple Chocolate Layer Cake
Apple Tartletan Ala Mode with Cinnamon Sauce
Hazelnut Crème Brulee

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(949) 673-2100 ~ www.21oceanfront.com

A Credit Card will be taken and charged
when making a Reservation.
All Sales are Final – No Refunds