



New Year's Eve Celebration

Monday, December 31st 2018

... Live Entertainment, Dancing, Hats, Horns and Decorations!

Full Menu *and NYE Menu*, regular reservations, 4:30pm to 6:30pm

New Year's Menu *ONLY*, reservations between, 8pm to 10pm

\$120 per person (*tax and gratuity excluded*)

Champagne Toast

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Amuse Bouche, choice of

Avocado Blini, House Smoked Salmon, Dill Crème Fraiche

Filet Mignon stuffed Puff Pastry, Horseradish Cream, Fennel

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First Course, choice of

Beef Tartar, Bone Marrow Dressing, Capers, Pickled Mustard, Quail Egg

Lobster Bisque, Sherry Glaze

Apple Walnut Salad, Gorgonzola Cheese, Dried Cranberries, White Balsamic Vinaigrette

Escargots Rockefeller, Spinach, Pernod, Spicy Panko

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Entrée, choice of

New York Steak Oscar Style, Alaskan King Crab, Béarnaise Sauce

Pistachio Crusted New Zealand Rack of Lamb, Slow Roasted Tomatoes, Garlic Mashed Potatoes

Chilean Sea Bass, Miso Glaze, Pan Roasted Garlic Bock Choy

Shrimp stuffed Lobster Tail, Sweet Corn Beurre Blanc

Black Bean and Chickpea Vegan Loaf, Strawberry Rhubarb Glaze, Spinach

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Dessert, choice of

Mixed Berry Chocolate Mousse

Croissant Candied Pecan Bread Pudding, Spiced Crème Anglaise

(949) 673-2100 ~ 21oceanfront.com

Credit Card taken for all Reservations. 72-hour Cancellation Policy. Reservations cancelled after 2pm Thursday, 12/28, will be charged the full amount.

~ Vegetarian and Other Special Dietary Requests can be Accommodated ~