



# New Year's Eve 2025

CI\$160 per person

## AMUSE BOUCHE

### Pink Mood Oyster

lemon crème fraîche, sevruga caviar

## FIRST COURSE

### Cayman Lobster Bisque

lobster & 'coco bluff' coconut salad, garden basil crema, roasted tomato oil

## SECOND COURSE

### Seared Main Scallop

citrus, cucumber, purslane, cilantro & yuzu vinaigrette

## THIRD COURSE

### Grilled Blue House Salmon

braised gungo peas & garden cabbage, lemon-truffle mariniere

## FOURTH COURSE

### Roasted Certified Angus Beef Tenderloin

parsnip puree, slow-cooked oxtail, local oyster mushrooms, natural jus

## FIFTH COURSE

### Sticky Toffee Pudding

Barrington coffee ice cream, toasted hazelnuts, orange, sugarcane & bourbon sauce

## MIGNARDISE

### Valrhona Chocolate Truffle

Cayman sorrel, coco nibs

