



ocean echo

PRESENTS FUSION FETE

A TANTALING CELEBRATION OF FOOD FROM AROUND THE WORLD

**NEWS YEARS EVE
4 COURSE DINNER
MENU**

Amuse brioche

Mango gazpacho mint shooter

1st course

Smoked salmon on sweet corn blini, caper crème fraiche

or

House mix garden avocado, feta cheese, toasted garlic pita bread

2nd course

Anguilla Golden Apple Sorbet

or

Lobster Bisque, cognac cream

Entrée

Day-catch Mahi-MAhi fillet with Blacken Sea Scallops

ginger lime teriyaki sesame glaze, quinoa pilaf

or

Surf n Turf of Anguilla Spiny Lobster and Beef tenderloin

thermidor sauce, butter whipped potato

or

Dou of Lamb Chop and Chicken Kebabs

zinfandel red wine demi, honey roasted root vegetable

or

Eggplant a la Parmigiana

Topped with savory tomato sauce and fresh mozzarella cheese,
spaghetti veggies tossed angel pasta

Desserts

White Chocolate Raspberry Mousse

topped mix berry compote

or

Coconut Flan Gateaux, mix fruit salad

Complimentary Glass of Champagne

Cost Per Person \$ 175.00US, All taxes Included

ENTERTAINMENT: DJ PLAY