

Dinner Under The Stars

New Year's Eve

2026

Wednesday, December 31st

Open Bar Begins at 8:30pm | Dinner Service @9pm

1st Course

Oyster Trio

Mignonette, Yuzu Ponzu
Jalapeno Cucumber Granita

2nd Course

Burrata Salad

Arugula, Grapes, Strawberries, Pistachio Gremolata,
Aged Balsamic Glaze

3rd Course

Surf & Turf Duo

Petite Filet Mignon | Porcini Demi Glaze &
Pan Roasted Snapper Filet | Citrus Beurre Blanc

Tricolor Hash Potatoes
Roasted Seasonal Veggies

Finale

Chocolate Toffee Kalua Mousse Cake
Wild Berries

\$159* Per Person

Oceanfront Rooftop Pool Deck

Includes Dinner, Open Standard Bar 8:30 pm till 12am,



* 7% sales tax plus 20% Service Charge will be added to all checks