



Little Gem Cafe

Chef Jonathan Vukelich

New Years Eve 2022

4 COURSE MENU

Appetizer

Seared Ahi Tuna

Signature Wonton Sashimi Grade Ahi Tuna

Wasabi Aioli, Mango Avocado, Red Pepper Guacamole, Signature Boom- Boom Sauce

Prosciutto Bruschetta

Cherry Heirloom Tomatoes, Mozzarella, Olive Tapenade, Basil, Crostini, Parmesan Cheese

Vegan Cowboy Caviar Olive Tapenade

Black Beans, Black- Eyed Peas, Corn, Red Onion, Cilantro, Bell Pepper, Avocado

Lime Juice, Jalapeno, Agave Nectar, Cumin, Chili Powder, Garlic, Olive Tapenade, Crostini

Filet Mignon Roquefort Sliders

3x1 oz. Beef Tenderloin , Roquefort Cheese, Bacon Jam, Sauté Onions, Peppercorn Sauce

Second Course

Carrot Turmeric Soup with Roasted Garbanzos

Turmeric Root, Carrots, Roasted Garbanzos Beans, Smoked Paprika, Coconut Milk * Mint,

Lobster Bisque

Lobster, White Wine, Heavy Cream, Tomato Paste, Herbs De Provence

or

Wedged Apple and Walnut Toasted Sesame Salad

Romaine Heart, Apples, Walnuts, Blue Cheese, Crumbled Bacon, Sesame Vinaigrette

Classic Caesar

Romaine Lettuce, Parmesan Cheese, Homemade Croutons, Signature Caesar Dressing

* 4 Course Menu VIP Seating \$99 per person *
Tax and gratuities not included

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Main Course

Tomahawk Ribeye Steak

Bone- in Ribeye, Rosemary Seasoning, Signature Peppercorn Sauce, Onion Ring

Seafood Picasso

4oz salmon, 3oz Calamari, 3 Spiced Rum Demi Glazed Butterfly Shrimp, 2 Mussels, Caviar
Lemon Zest, Carrot Puree, Chipotle Beet Puree, Mint Pea Puree

Half Roast Chicken, Brandy Infused Sauce

Half A Chicken, Garlic, Pepper, White Wine, Brandy, Heavy Cream, Chicken Broth, Rosemary

Butternut Squash - Spinach Risotto

Butternut Squash, Spinach, Garlic, Shallots, Risotto, White Wine, Basil, Crispy Onions

Choose Sides

Choose 1 : Honey Pomegranate Brussel Sprouts, Roast Broccoli, Rainbow Carrot Medley

Choose 1 : Twice Baked Creamy Mashed Tower, Baked, or German Potato Salad

Dessert

Strawberry Moment

Prosecco Grapes and Cream

Blueberry Dream

Banana Flambe Cookie Skillet

Chocolate 5 Layer Cake

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