

# New Year's Eve 2013



THE RITZ-CARLTON®  
SOUTH BEACH

## Three Course Menu

### Appetizer

#### Tartar Three Way

toro tuna, organic salmon, wahoo

or

#### Foie Gras Brulee

pear, vanilla chutney, brioche toast

### Entrée

#### Creekstone Farm Beef Fillet

oxtail ravioli, confit white asparagus, hen of  
the wood mushroom, brandy au jus

or

#### Seared Cobia

tiger beets, fennel, blood orange, american caviar

or

#### Roasted Poussin

salsify puree, black truffle vinaigrette, watercress

### Dessert

#### Araguani 72% Dark Single Plantation Chocolate Torte

port gelato, candied pine nuts, cherry compote

or

#### Petite Croquenbouche

champagne poached strawberry and rhubarb compote  
vanilla chantilly, salted caramel cream with frangelico gelato



December 31st, 2013, 6-7:30pm  
\$95++ Per Person

# New Year's Eve 2013



THE RITZ-CARLTON®  
SOUTH BEACH

## Four Course Menu

### First Course

#### Tartar Three Way

toro tuna, organic salmon, wahoo  
or

#### Foie Gras Brulee

pear, vanilla chutney, brioche toast

### Second Course

#### Spiced Duck Breast

quinoa risotto, roasted chestnut, cherry gastric  
or

#### Lump Crab Arancini

stone ground mustard remoulade,  
herb and bitter green salad

December 31st, 2013,

8-10pm

\$350++ Per Person \*\*

### Entrée

#### Creekstone Farm Beef Fillet

oxtail ravioli, confit white asparagus, hen of  
the wood mushroom, brandy au jus

or

#### Seared Cobia

tiger beets, fennel, blood orange, american caviar

or

#### Roasted Poussin

salsify puree, black truffle vinaigrette, watercress

### Dessert

#### Araguani 72% Dark Single

#### Plantation Chocolate Torte

port gelato, candied pine nuts,  
cherry compote

or

#### Petite Croquenbouche

champagne poached strawberry and rhubarb  
compote, vanilla chantilly, salted caramel  
cream with frangelico gelato



\*\*Includes a bottle of champagne, open bar, party favors,  
and access to the hotel's exclusive New Year's Eve Pool  
Party, featuring an open bar from 9:00pm through 1:00am