

# DON PEDRO'S NEW YEAR'S EVE CELEBRATION

## DINNER SPECIALS

### APPETIZER

ROASTED BABY BEET SALAD  
orange segments, truffled goat cheese and fennel  
\$175

SANTA BARBARA SEA URCHIN PASTA  
house made fettuccini, quail egg, flying fish roe & chive  
\$225

YELLOW TAIL CARPACCIO  
ponzu, serrano chile, scallion salmon roe & avocado  
\$250

SEARED FOIE GRAS & MUSCOVY DUCK  
served on artisan toast with cherry balsamic compote  
\$350

### MAIN DISH

ATLANTIC BLACK COD  
marinated in miso & sake broiled served with soba noodles  
broccolini & shitake mushroom  
\$295

TANDOORI LAMB CHOPS  
served with turmeric infused potatoes, wilted spinach & spiced pear chutney  
\$350

BLACK ANGUS RIBEYE  
mesquite grilled served with chimichuri, roasted cherry tomatoes,  
creamed spinach and baked potato  
\$350

### DESSERT

PINEAPPLE & COCONUT CREAM NAPOLEON  
served with a Jamaica flower sauce  
\$125

*\* LIMITED REGULAR MENU  
WILL BE OFFERED AS WELL*

**\* FIREWORKS SHOW  
\* CHAMPAGNE TOAST  
\* DJ DANCE PARTY**

*for reservations call 329 291.31.53 , 329 291.30.90*

