



THE SHADMOOR  
RESTAURANT  
**NEW YEARS EVE**  
69\$

31st December

**APPETIZER**

**LOBSTER BISQUE**

*Served with crab meat and tarragon*

**SMOKED SALMON BLINIS**

*Served with with black tabico caviar*

**TUNA ON CRACK**

*Sushi grade tuna, avocado cucumber, toasted sesame seed tortilla chips and chipotle aioli*

**GRILLED PORTOBELLO SALAD WITH ENDIVES**

*Baby spinach, blue cheese, pine nuts, tarragon balsamic dressing*

**MAIN COURSE**

**KING SHRIMPS IN A COCO KAFFIR**

*Coco kaffir broth with brussels sprouts and basmati rice*

**GRILLED SHELL STEAK**

*Mixed vegetables and béarnaise sauce*

**PAN SEARED HALIBUT**

*Sautéed green asparagus and lemon saffron sauce*

**DESSERTS**

**HAZELNUT CHOCOLATE CAKE**

**TIRAMISU**

**NY CHEESECAKE**

*Served with vanilla gelato*

**5PM TO 12AM**

**RESERVATIONS REQUIRED DUE TO LIMITED COVID SEATING**