

AMUSE BOUCHE

CAVIAR

Roasted Potatoes, Fresh Cream

APPETIZER

(Choice of)

SEA SCALLOPS

Seared Scallops with Seasonal Black Truffle

KOBE BEEF CARPACCIO

Thinly Sliced Raw Kobe Beef, Shaved Black Truffle

POLENTA PORCINI MUSHROOM

Grille Polenta Topped with Sauteed Porcini Mushroom

MAIN COURSE

(Choice of)

PAN SEARED CHILEAN SEABASS

Chickpeas Puree'and Crispy Tuscan Kale

WHOLE BRANZINO

Grilled at Perfection with Eggplant Sautéed

FILET MIGNON

80z Prime Filet Mignon Topped with Fonduta Cheese

LAMB CHOPS CACCIATORA STYLE

Australian Lamb Sautéed in Garlic, Olives and Rosemary. Crispy Artichokes

DESSERT

CHEF'S SELECTION

Executive Chef VALTER MANCINI

*CONSUMER ADVISORY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



NEW YEAR'S EVE

Early Evening at GIANNI'S
In the Spectacular CASA CASUARINA
The Firmer VERSACE MANSION

\$195. PER/PERSON*

FIRST SEATING: POOL AREA (ONLY)

5:30 PM | 6:00 PM SEATINGS

MUST BE COMPLETED BY 8PM

*PRICE NOT INCLUDES BEVERAGES, SALES TAXES (9%) & SERVICE

RESERVATIONS

WWW.OPENTABLE.COM/GIANNIS (T) 786.485.2200

WWW.VMMIAMIBEACH.COM/GIANNIS
INFO@VMMIAMIBEACH.COM

