

## **AMUSE BOUCHE**

#### **DUCK FOIE GRAS**

Pate a Choux, Foie Gras, Black Fig, Caprino Cheese

## **APPETIZER**

(Choice of)

#### CHILLED STONE CRAB CLAWS

Served with Creamy Dijon

#### **SEA SCALLOPS**

Seared Scallops with Seasonal White Truffle

#### JAMON IBERICO PATANEGRA 5 JOTAS

Served with toasted bread, Crushed tomatoes and Macego cheese

#### **CRISPY GOLDEN ARTICHOKES**

Golden Fried artichokes, EVOO and Oregano

## MAIN COURSE

(Choice of)

#### DORADA ROYAL

Sea Bream grilled at perfetion with lemon sauce and capers

#### MADAGASCAR JUMBO PRAWNS

Grilled at perfection, asparagus tips

#### FILET MIGNON GREEN PEPPERCORN SAUCE

80Z Prime Filet Mignon Topped with Peppercorn Sauce, Grilled Asparagus

#### LAMB CHOPS CACCIATORA STYLE

Australian Lamb Chop sauteed with Garlic white Wine Rosemary

## **DESSERT**

**CHEF'S SELECTION** 



#### \*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 Former VERSACE MANSION

# \$195.00 PER/PERSON PLUS TAXES\*

FIRST SEATING: POOL AREA (ONLY)

5:30 PM | 6:15 PM SEATINGS

MUST BE COMPLETED BY 8PM

\*SALES TAXES (9%) & PLUS (20%) SERVICE CHARGE

## RESERVATIONS

WWW.OPENTABLE.COM/GIANNIS (T) 786.485.2200

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