THE VILLA

MIDNIGHT IN PEARLS

NYE MENU

SECOND SEATING | 5-COURSE MEAL

AMUSE BOUCHE

KING CRAB & CAVIAR

King Crab Salad, Lemon Crème Fraiche, Chives, Osetra Caviar. Served Individually in Gianni's Custom Caviar Tins

APPETIZERS

Choice Of

BURRATA & HEIRLOOM TOMATO

Creamy Burrata, Arugula, Heirloom Tomato's, Aged Balsamic, Grilled Crostini

WAGYU BEEF CARPACCIO

Thinly Sliced Wagyu Tenderloin, Arugula, Shaved Pecorino Romano, Truffle Aioli and Fresh Shaved Black Truffle

SCALLOPS

Seared Scallops, Roasted Cauliflower Puree, Crispy Pancetta, Brown Butter, Sage

MAINE LOBSTER BISQUE

Rich Lobster Bisque, Butter Poached Lobster, Cognac Cream, Chives

MIDDLE COURSE

RISOTTO AL TARTUFO

Aged Parmigino-Reggiano, Fresh Shaved Black Truffle, 24-Karat Gold Leaf

MAIN COURSE

Choice Of

CHILEAN SEABASS

Grilled & Served over Roasted Asparagus, Saffron Sauce and Crispy Leeks

FILET MIGNON ROSSINI

Grilled Filet Mignon, Seared Foie Gras Escalope, Potato Puree, Amaretto Beef Jus

SHORT RIB BRASATO

Red Wine Braised Short Ribs, Crispy Parmesan Polenta Cake, Sautéed Morel Mushrooms

LOBSTER SPAGHETTI

Whole Maine Lobster Gently Poached and Tossed with Spaghetti in a San Marzano Tomato Sauce Enriched with Lobster Stock

DESSERTS

Choice Of

GOLDEN PEARL

An elegant white chocolate sphere filled with delicate white chocolate mousse, a rich pistachio center, a feuilletine croquant base, and crispy vanilla sponge cake. Finished with champagne pearls and delicate edible gold accents.

ORANGE ROYALE

A delicate orange cheesecake mousse with a vibrant orange and yuzu compote center, enveloped in a brilliant orange mirror glaze. Accompanied by an orange sablé crumble with poppy seeds, candied citrus zest, and a delicate orange blossom cream