



NEWPORT HARBOR  
ISLAND RESORT

# NEW YEAR'S EVE DINNER

## AMUSE BOUCHE

**BONE MARROW GOUGÈRE**  
smoked truffle fonduta

## FIRST COURSE

**MUSHROOM & BRIE BISQUE**  
hazelnut crème, evoo

## SECOND COURSE

*choice of:*

**FOIE GRAS TORCHON**  
citrus marmalade, brioche

**FRISÉE & WINTER GREENS**  
poached pear, goat cheese, champagne vinaigrette

## THIRD COURSE

*choice of:*

**PRIME BEEF MEDALLIONS**  
roasted winter vegetables, périgord sauce

**BUTTER POACHED HALIBUT**  
melted leek and carrot, saffron fennel crème

**ROASTED PHEASANT**  
apple, calvados, poached baby new potatoes

## INTERMEZZO

**WINTER CITRUS SORBET**

## DESSERT

**TRIPLE CHOCOLATE TRIFLE**