



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 DUCK
apple, calvados, poached baby new potatoes

INTERMEZZO

WINTER CITRUS SORBET

DESSERT

TRIPLE CHOCOLATE TRIFLE