

· NEW YEAR'S EVE DINNER ·

DINING ROOM \$750 PER PERSON

VERANDA \$650 PER PERSON

· FOR THE TABLE ·

OSETRA CAVIAR, SALT CRUSTED POTATOES
FOIE GRAS TORCHON, BEET CHUTNEY
HOMEMADE BLACK TRUFFLE BUTTER
HAND MADE BREAD SELECTION

· FIRST COURSE ·

WOOD FIRED BEETS

*Almond Cream, Smoked Salmon Roe,
Crispy Almonds, Parsley and Meyer Lemon Oil*

· SECOND COURSE ·

CHILEAN SEABASS CONFIT &
PÉRIGORD BLACK TRUFFLE

*Potato and Leek Velouté, Pickled
Leeks, Dill and Lemon Oil*

· MAIN COURSE ·

HANGING A5 WAGYU TENDERLOIN

Potato Anna, Black Truffle Beef Jus

· DESSERT ·

TOASTED PASSION FRUIT MERINGUE

Boysenberry Jam, Coconut Macaron

ARGENTINIAN MIGNARDISES
& CHOCOLATE TURRON

FAENA

HOTEL MIAMI BEACH