

SUNSET GRILLE

New Year's Eve 4-Course Dinner

December 31, 2017 from 6PM to 11PM

THE BEGINNING

Butternut Squash and Parsnip Veloute
Forest Mushrooms Custard, Roasted Chestnuts

or

Allspice Cured Caribbean Lobster Medallion
Avocado, Mango, and Watermelon, Gazpacho Dressing

FROM THE OCEAN

Seared Ocean Caught Sea Bass
Roasted Stewed Peppers, Parsnip Puree, Béarnaise Reduction

or

Fillet of Dover Sole
Plantain Chip and Caper Crust, Saffron Risotto, Semi-Dried Tomato

FROM THE LAND

USDA Certified Black Angus
Grilled Filet of Beef Tenderloin and Lobster Tail
Truffle Mashed Potatoes, Roasted Broccoli, Shallot Marmalade, Port Essence

or

Double Lamb Chops
Eggplant Fingers, Green Tomato and Jalapeño Condiment

or

Organic Corn Fed Chicken Breast
Creamed Leeks, Wild Mushroom Ragù, Juniper Berries Jus

DESSERT

Mont Blanc
Chocolate Bavarois, Meringue, Orange-Ginger Ice Cream

ADULTS: \$155 | CHILDREN 6-12 YEARS OLD: \$75 (REDUCED PORTION)

Prices exclude 15% service charge and 3.5% tax.

For reservations, email patricia.alexander@hilton.com or stop by the Lobby.

Countdown Celebration

Ring in the New Year with the biggest and best celebration on the Island. Countdown to 2018 on the pool deck with live entertainment, dancing, premium open bar, champagne bar, party favors and more.

Party from 10pm to 1:30am. Adults: \$120 | Kids: \$60