



CASA MARINA  
KEY WEST

A WALDORF ASTORIA RESORT

**NEW YEAR'S EVE  
2017**

**AMUSE BOUCHE**

PRESSED MELON  
goat cheese mousse, black salt, aged balsamic, mint

**APPETIZER**

CHARRED OCTOPUS CITRUS SALAD  
pickled fennel root, grapefruit, blood orange, heirloom young tomato, frisee  
honey tarragon vinaigrette

SEARED DIVER SCALLOPS  
truffle cauliflower puree, carrot reduction, capers, brown butter

ROASTED BEETS  
boursin mascarpone, stone ground mustard vinaigrette, arugula, crushed walnuts  
crispy shallot

**ENTRÉE**

HERBED CRUSTED TILEFISH  
thumbelina carrots, baby heirloom potatoes, charred lemon, swiss chard

ROASTED ANGUS BEEF TENDERLOIN  
roasted garlic potato puree, asparagus, braised shallot, crimini mushroom, red wine demi

YELLOWTAIL SNAPPER  
smoked corn puree, blistered tomato, cucumber pepper relish

LOBSTER RAVIOLI  
lobster tail medallions, saffron beurre blanc, crispy prosciutto, sprout leaves, lemon oil

DECONSTRUCTED WARM WALDORF SALAD  
grilled red grapes, celery root puree, poached apple, candied walnut, baby green oak lettuce  
key lime dressing

**DESSERT**

New Year Duo  
Blood Orange Valencia cake and Valrhona chocolate mousse shooter

**\$85**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
\*This item contains (or may contain) raw or undercooked ingredients. \*\*This item contains (or may contain) nuts