

SEASONS  
IN THE PARK

# NEW YEARS EVE 2025

\$99 per guest plus tax & gratuities

One choice of each of the following...

## AMUSE BOUCHE

*Mini Crab Cake*

lemon aioli

## FIRST COURSE

*Seasons Stuffed Mushrooms*

crab, shrimp, cream cheese

*Beef Carpaccio*

truffle aioli, shaved parmesan, arugula, capers, lemon

*Beet & Burrata*

roasted beets, arugula, balsamic reduction,  
crushed pistachios, extra virgin olive oil

*Lobster Bisque*

bay scallop, crème fraîche

## PALATE CLEANSER

*Pear Sorbet*

## MAIN COURSE

*Steak & Lobster*

7oz tenderloin, lobster tail, parmesan roasted potatoes,  
drawn butter, broccolini, demi-glace

*Seafood Trio*

grilled arctic char, nobashi prawns, seared scallops, sundried  
tomato risotto, garden vegetables, lemon beurre blanc

*Lamb Duo*

wood grilled rack of lamb, lamb meatballs, mashed potatoes,  
broccolini, honey glazed carrots, demi-glace

## DESSERT

*Chocolate Cake*

vanilla gelato, raspberry coulis

*New York Cheesecake*

berry compote, caramel sauce