

# 2021

NEW YEAR'S EVE AT THE ESMERALDA  
5:00-9:00 PM \$95 PER PERSON, \$25 WINE PAIRING

## Champagne Toast

### First Course

## Oyster Rockefeller

Tequila-spiked East coast Oysters, baked with Spinach, Applewood Bacon and Asiago

OR

## Buratta & Prosciutto

Creamy Mozzarella, shaved Prosciutto, Basil Oil & toast points

### Second Course

She-Crab and Sherry Bisque garnished with Jumbo Lump Crab

OR

## Esmeralda House Salad

### Intermezzo

## Celebration Sorbet

### Main Course

## Mero Sea Bass

OR

Grilled Prime Tenderloin and Rosemary Shrimp

OR

## Orange Ginger Duck Breast

Served with Garlic Mashed Potatoes and Sautéed Vegetables with a Lemon-Garlic Butter

### Finale

## Crème Brûlée

\*Menu Subject to Change. Price does not include tax or gratuity.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.