



NEW YEAR'S EVE 2018 \$160.00

First Course

Shaved Ham and Fig Salad, Baby Greens, Stilton Blue Cheese

Or

Smoked Shellfish and Florida Lobster Salad, Creole Aioli, Grilled Crostini

Second Course

Alaskan King Crab with Saffron Butter and Herbed Mash

Or

Beef Tartare, Classic Style, Truffle Aioli

Third Course

Foie Gras Torchon, Duck Confit and Frisee, Pomegranate Jelly

Or

Butter Poached Little Neck Clams, Tomato, She Crab Cream

Fourth Course

Roasted Triple Tail, Peekytoe Crab Creamed Corn, Wild Mushrooms, Roasted Tomato Butter

Or

Wagyu Beef Strip Loin, Seared Scallop, Baby Vegetables, Maitre d' Butter, Truffled Potato

Or

Pan Roasted Duck Breast, Roasted Root Vegetables, Red Onion, Maple Brown Butter, Foie Gras

Fifth Course

Pot de Crème, Grand Marnier Caramel, Vanilla Ice Cream

Or

Beignets, Crème Anglaise, Powdered Sugar

Or

Homemade Hot Fudge Sundae, Caramel, Crushed Walnuts

Chefs Graham Dailey and Jon Mitchell
Chef de Cuisine Mauricio Monte

CAFÉ MARQUESA 600 Fleming Street, Key West Florida (305) 292-1244