

NEW YEAR'S EVE

LAMORAGA
MEDITERRANEAN FUSION + TAPAS

\$65
PER PERSON

STARTER

LOBSTER BISQUE

Creamy house made lobster bisque

BURRATA TOMATO SALAD ^{GF}

Heirloom & cherry tomatoes with burrata, baby arugula, pine nuts, basil pesto drizzle & lemon vinaigrette

CALAMARI

Lightly dusted, flash-fried calamari with roasted almonds & a parsley citrus aioli

AVOCADO PINCHO ^{GF}

Crispy plantain topped w/ avocado, diced cherry tomato, EVOO & balsamic drizzle

BASIL WRAPPED SHRIMP

Brick dough wrapped shrimp, basil leaf, orange-ginger chili sauce

MUSHROOM CAPS

Stuffed w/ Spanish chorizo, manchego cheese & romesco sauce

ALBONDIGAS

Beef & lamb meatballs in a piquant tomato-red pepper sauce

THAI CHICKEN SPRING ROLL

Served w/ toasted peanut sauce & soy glaze

ADD A COURSE \$15

TUNA TARTARE

*Hand-diced ahi tuna with avocado, mango, citrus vinaigrette & crispy plantain

AGED IBERICO BELLOTA CURED HAM

One of the finest hams in the world, aged 18 months, with pan con tomate

SEARED FOIE GRAS

*Seared foie gras with a berry port reduction, fresh berries over a crostini

GRILLED SPANISH OCTOPUS ^{GF}

Served over navy bean salad & a sherry vinaigrette

LUMP CRAB STACK ^{GF}

Tossed with mango aioli stacked on tomato & avocado

^{GF} denotes gluten free. ^V denotes vegan.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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MAIN

LAMORAGA SEAFOOD PAELLA

*Traditional Spanish saffron rice prepared with a selection of fresh seafood & chorizo

Add Maine lobster tail 15

SCOTTISH SALMON

Seared salmon over quinoa, spinach & mushroom medley

FLORIDA HOGFISH

Seared hogfish served with polenta cake, julienne-cut vegetables over a savory lobster sauce

GRILLED BLACK GROUPER ^{GF}

Carrot whipped potatoes & grilled artichokes w/ a lemon beurre blanc

CHICKEN RIGATONI

Imported rigatoni pasta, grilled chicken, crimini mushrooms & peas tossed in a house made vodka sauce

HANGER STEAK ^{GF}

Grilled marinated hanger steak with French fries, vegetables of the day & chipotle Hollandaise

DUROC PORK CHOP ^{GF}

Bone-in pork chop with roasted Brussel sprouts, fingerling potatoes & a spiced rum demi-glaze

TRUFFLE PASTA ^V

Vegan pasta tossed with Beyond fennel sausage, porcini mushroom, vegan cream & truffle oil

UPGRADE YOUR ENTRÉE FOR \$15

CHILEAN SEABASS ^{GF}

*Baked sea bass with a wasabi pea crust, roasted cauliflower potato mash, shiitake mushrooms & bok choy in a sweet soy reduction

SEA SCALLOPS

*Pan seared scallops with roasted tomato risotto, grilled asparagus & a coconut pesto

NY STRIP OSCAR

Grilled 12 oz strip steak topped with lump crab meat and hollandaise with grilled asparagus and fingerling potatoes

TWIN LOBSTER TAILS

Two Maine lobster tails served with drawn butter, mashed potatoes and green beans

BRAISED SHORT RIBS ^{GF}

Slow-braised short ribs in a red wine reduction with homemade mashed potatoes & green beans

RUSTIC LAMB SHANK ^{GF}

Slow-braised lamb shank in it's fragrant juices w/ carrots & potatoes

DESSERT

CHOCOLATE TUXEDO BOMB

KEY LIME TORTE

BELGIAN CHOCOLATE

BROWNIE ^V

*CONTAINS ALCOHOL

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