

NEW YEAR'S EVE

Early Seating | 4:00 PM – 5:30 PM

Cold Tapas Combination

Tostada con Cangrejos

Crab meat served on a crisp toast point with fresh avocado relish.

Pera con Queso de Cabra

Goat cheese atop a red wine-poached pear, garnished with roasted pecans and drizzled with honey.

Rollito de Jamón Serrano

Fresh mozzarella and cherry tomato wrapped in Jamón Serrano.

Entrée

Mar y Montaña

Baked lobster tail with lemon butter sauce, paired with a grilled beef tenderloin medallion served alongside wild mushrooms and white-truffle-infused potato purée.

Desserts Combination

Pastel de Naranja

Orange cheesecake infused with Spanish orange liqueur, served with an orange caramel sauce.

Pastel de Tres Sabores

A tri-layered dessert featuring chocolate sponge infused with Gran Torres orange liqueur, cava-infused white chocolate mousse, and a Licor 43-infused caramel sauce.

\$79 PER PERSON (PLUS TAX AND GRATUITY)

NEW YEAR'S EVE

6:00 PM – 10:00 PM

Cold Tapas Combination

Tostada con Cangrejos

Crab meat served on a crisp toast point with fresh avocado relish.

Pera con Queso de Cabra

Goat cheese atop a red wine–poached pear, garnished with roasted pecans and drizzled with honey.

Rollito de Jamón Serrano

Jamón Serrano wrapped around fresh mozzarella and cherry tomato

Hot Tapas Combination

Croquetas de Ibérico Bellota

Croquettes of Ibérico Bellota ham and chicken, topped with roasted red pepper alioli.

Gambas al Ajillo

Grilled jumbo shrimp served with a garlic–lemon butter sauce.

Dátiles con Tocino

Roasted dates wrapped in bacon, served with a red bell pepper sauce.

Entrée

Mar y Montaña

Baked lobster tail with lemon butter sauce, paired with a grilled beef tenderloin medallion served alongside wild mushrooms and white–truffle–infused potato purée.

Desserts Combination

Pastel de Naranja

Orange cheesecake infused with Spanish orange liqueur, served with an orange caramel sauce.

Pastel de Tres Sabores

A tri-layered dessert featuring chocolate sponge infused with Gran Torres orange liqueur, cava–infused white chocolate mousse, and a Licor 43–infused caramel sauce.

\$99 PER PERSON (PLUS TAX AND GRATUITY)

NEW YEAR'S EVE

KIDS AND YOUNG ADULTS MENU

Grilled Mediterranean Sea bass served with sautéed spinach, tomato basil vinaigrette, and a lemon butter sauce \$28

Grilled beef tenderloin medallion topped with red wine sauce, asparagus, and French fries \$23

Sautéed chicken breast with mashed potatoes and broccoli served with lemon cream sauce \$18

Penne pasta served with butter and Parmesan cheese \$12

Penne pasta served with tomato basil sauce \$12

Chicken tenders served with French fries \$11

Vanilla ice cream topped with chocolate sauce \$6

VEGETARIAN MENU

Cold Tapa

Ensalada con Queso de Cabra

Mixed greens with sundried tomatoes, caramelized pistachio, sour cranberries, goat cheese, and drizzled with a cherry balsamic reduction

Hot Tapas

Salteado de Quinoa

Sautéed red quinoa, baby kale, sweet potato, Brussels sprouts, and tomato basil vinaigrette with a lemon butter sauce

Entrée

Setas de Otoño

Sautéed wild mushrooms served atop roasted butternut squash drizzled with lemon butter sauce

Dessert

Pera al Vino Tinto

Spanish-style red wine poached pear served with homemade cinnamon whipped cream, toasted almonds, and caramel sauce

\$49 per person plus tax and gratuity