



New Year's Eve

5-COURSE MENU

FIRST COURSE

SALMON CRUDO

Sashimi-style salmon | avocado crème | jalapeño | lime | sesame oil

SECOND COURSE

PUMPKIN-INFUSED MUSSEL SOUP

Fresh mussels | delicate pumpkin & white wine broth

THIRD COURSE

LOBSTER TAIL

Grilled lobster tail | garlic butter | saffron risotto | sundried tomatoes

FOURTH COURSE

ROASTED LAMB CHOPS

Truffle mashed potatoes | sauteed green beans | red wine jus

FIFTH COURSE

CHOCOLATE LAVA CAKE

Molten chocolate cake | vanilla sauce | hint of spiced caramel

PLEASE INFORM YOUR WAITER IF YOU HAVE DIETARY RESTRICTIONS

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