



THE RITZ-CARLTON

PORTLAND

New Year 's Eve Dinner Menu

Amuse-Bouche: A Taste of Elegance

Oyster Tartare with Blue Cheese Frozen Mousse, Coconut, and Bergamot

First Course: Decadent Starter

Lobster Bisque with Black Truffle and Brioche

Second Course: Seasonal Seafood

Seared and Smoked Scallops with Cauliflower, Hazelnuts, Caviar, and Beurre Blanc

Main Course: Showstopping Entrée

Wagyu Beef with Fondant Onion, Sweet Potato Pavé, Cheddar Tuille, and Smoked Beef Jus

Dessert: Sweet Celebration

Champagne, Raspberry, and Almond

Cocktail Reception

Beetroot Tartar and Potatoes

Eggplant And Miso

Corn Fritter With Popcorn Parfait

Air Baguette and Tuna Tataki

Yellow Tail, Carrots, and Orange

Quail And Pesto Roulade