



New Year's Eve Dinner 2017

SUNDAY, DECEMBER 31, 5 TO 10 PM | CANTALA RESTAURANT
\$75/PP | GLASS OF SPARKLING WINE AND WINE PAIRING ADD \$24
DINNER INCLUDES ACCESS TO THE LANDING NEW YEAR'S EVE PARTY WITH
*TWO COMPLIMENTARY COCKTAILS AT GYPSY ROSE OR THE LANDING

THREE COURSE MENU

AMUSE BOUCHE

ROASTED PUMPKIN SOUP, spiced cream

OPENING ACT (COURSE ONE, CHOOSE ONE)

THYME ROASTED BEET SALAD, goat cheese, cured black olives, sundried tomato pesto

CAESAR SALAD, crisp romaine heart, homemade dressing, asiago cheese crouton, shaved parmesan

GRILLED LUMP CRAB CAKE, old bay remoulade

MAIN EVENT (COURSE TWO, CHOOSE ONE)

ARABICA COFFEE RUBBED 16OZ BONE IN DRY AGED RIBEYE, mushroom demi

SURF & TURF, lobster and beef tenderloin, truffle sauce and drawn butter

ROSEMARY MARINATED DOUBLE LAMB CHOPS, toasted sage chimichurri

PORCINI DUSTED JUMBO SEA SCALLOPS, mushroom ravioli, citrus cream sauce, ricotta cheese

SIDES (CHOOSE ONE FROM EACH LINE)

GRILLED ASPARAGUS • BACON BRUSSEL SPROUTS • GARLIC BROCCOLINI

BUTTERY MASHED • ROASTED FINGERLING • COUNTRY COTTAGE-BACON

DESSERT (CHOOSE ONE)

TIRAMISU, espresso sauce

CHOCOLATE TART, toasted coco nibs, bailey irish custard



RIVIERA
Palm Springs

TRIBUTE
PORTFOLIO

Marriott
REWARDS

spg.
Starwood
Preferred
Guest

*PURCHASE OF DINNER INCLUDES TWO COMPLIMENTARY DRINKS AT THE LANDING AND GYPSY ROSE BARS