

NEW YEAR'S EVE 2017

GRAND BALLROOM

SOUP

Grand Gumbo | *creole rice*

Fairhope IPA White Cheddar | *pretzel crostini*

SALADS

Mixed Greens | *bibb lettuce, romaine lettuce*

Confit Tomatoes | *focaccia croutons, pickled red onions, marinated mushrooms, assorted olives*

Champagne Satsuma Pearls | *local crab, radish*

Pink-Eyed Peas | *bill e's bacon, collard fluid gel*

Charred Tuna | *boiled peanut relish*

Satsuma | *kale, jicama, champagne vinaigrette*

Poached Pear | *arugula, almond, asher blue*

Bourbon Sweet Potatoes | *pecans, sorghum sage vinaigrette*

Smoked Salmon | *caper heirloom tomato relish, dill crème fraiche*

ENTRÉES

Black-Eyed Pea Cakes | *greens, sausage étouffé*

Sausage Fritters | *grilled peach preserves*

Crispy Brussel Sprouts | *lemon oil, pickled peppers*

Garden Roasted Root Vegetables | *fresh lemon thyme*

Lobster and Crab Mac 'n Cheese

Shellfish Dirty Rice

Grilled Grouper | *black garlic vinaigrette*

Satsuma Brined Chicken | *satsuma gastrique, cilantro*

STATIONS

Hot Oyster Display | *crispy oyster bourbon glaze, bacon shrimp kale, foie grilled mushroom*

24-hour Prime Rib | *smoked tomato demi, herbed horseradish, honey glazed brioche*

Seafood Display | *fresh alabama oysters, gulf shrimp, by-catch ceviche, house made crackers, charred Lemon aioli, smoked tomato cocktail, mignonette pearls*

Whole Roasted Gulf By-Catch | *charred lemon aioli, romesco, garden herb gremolata*

DESSERTS

Torched Meringue Station | *graham cake & chocolate, banana and white chocolate, caramel cheesecake & hazelnut*

Blood Orange Cream Tart

Triple B | *eggnog pearls*

Black and White Moon Pies | *quad chocolate, white chocolate satsuma*

Room Package Reservations are available at www.marriottarand.com.

Dinner & Entertainment Only Package Tickets entirely Pre-Sold online through <https://grandhotelnewyarseve2017.eventbrite.com>