

expect no more,  
this is happiness



# LT STEAK AND SEAFOOD AT THE BETSY NEW YEAR'S EVE DINNER



#thebetsyhotel

**GF** gluten-free, **VG** vegan, **VT** vegetarian and dairy-free options available

a 20% service charge will be added to all checks

## TO START

(choice of one)

### OYSTERS\*

1/2 dozen east and west coast

### TIGER SHRIMP COCKTAIL

gin cocktail sauce, lemon

### THE BETSY ROLL

tuna, hamachi, salmon, spicy rock shrimp, avocado, ponzu

### SOY WASABI AHI TUNA TARTARE\*

avocado, crispy shallots

### THE BETSY CRABCAKE

smoked piquillo aioli, young lettuce

### CRISPY NIGIRI (3 PIECES)

spicy tuna with roe OR wagyu beef with osetra caviar

### HAMACHI CRUDO

honey-citrus vinaigrette, yuzu, soy

### LOBSTER SALAD **GF**

gem lettuce, cucumber, avocado, heart of palm, citrus emulsion

### WATERMELON & HEIRLOOM TOMATO **GF VG VT**

feta, mint, serrano peppers, pomegranate vinaigrette

### STEAK TARTARE & BLACK TRUFFLE SALAD\*

whole grain mustard, caperberries, truffle

### PAN SEARED JAPANESE A5 BEEF TATAKI

pickled spring onion, sesame oil, soy

### LT SEAFOOD CEVICHE\*

crab, octopus, scallop, shrimp, snapper, coconut milk  
leche de tigre, taro root chips

additional enhancement:

AMUR KALUGA CAVIAR 1oz ..... 90

FLORIDA STONE CRAB..... mp

## ENTRÉES

(choice of one)

### CHIPOTLE GLAZED SALMON\*

smoked tomato vinaigrette, heirloom tomato, crouton,  
baby squash

### DOVER SOLE MEUNIERE

capers, lemon juice, crouton, parsley, sauteed spinach

### ATLANTIC HALIBUT

parsnip puree, smoked pickled chanterelle mushrooms

### ROASTED FILET MIGNON "ROSSINI"\*

seared foie gras, brioche Rossini, shaved truffle, borderlaise,  
hen of the woods mushrooms

### ROASTED RACK OF LAMB

pistachio crust, piquillo romesco, moroccan spiced couscous

### JUMBO CRAB BUCATINI PASTA & UNI

brown butter, soy sauce, osetra caviar

### CHICKEN "AL MATTONE" **GF**

scarpariello style, broccoli rabe, mashed fingerling potato

## DESSERTS

(choice of one)

### CREME FRAICHE PANNA COTTA

key lime sauce, coconut tuile, coconut lime sorbet

### LEMON CHEESECAKE

blueberry orange confit, honey graham cracker crust

### GUAVA TRES LECHEs

guava paste, bourbon date gelato

### WARM CHOCOLATE CAKE

candied hazelnuts, frangelico whipped cream

**\$195** + tax

1<sup>ST</sup> Seating: 5:30, 6:00, 6:30, 7:00

## ENJOY LIVE MUSIC

Featuring *Liset Alea Duo, LeNard Rutledge and the Jim Gasior Trio*  
at Piano Bar & Lounge.

Access to The Betsy Ocean Front Deck for fireworks.

\* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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1/2 dozen east and west coast

### TIGER SHRIMP COCKTAIL

gin cocktail sauce, lemon

### NANBANZUKE VEGETABLES & TORO TATAKI\*

micro vegetable escabeche, escalivada ponzu, basil oil

### CRISPY NIGIRI\* 3 Pieces Per Order

spicy tuna with roe OR wagyu beef with osetra caviar

### SOY WASABI AHI TUNA TARTARE\*

avocado, crispy shallots

### THE BETSY CRABCAKE

smoked piquillo aioli, young lettuce

### THE BETSY ROLL

tuna, hamachi, salmon, spicy rock shrimp, avocado, ponzu, with osetra caviar

### PAN SEARED JAPANESE A5 BEEF TATAKI\*

pickled spring onion, sesame oil, soy sauce

### HAMACHI CRUDO\*

honey-citrus vinaigrette, yuzu, soy sauce

### LOBSTER SALAD **GF**

cucumber, heart of palm, avocado, citrus emulsion

### WATERMELON & HEIRLOOM TOMATO **GF VG VT**

feta, mint, serrano peppers, pomegranate vinaigrette

### STEAK TARTARE & BLACK TRUFFLE SALAD\*

whole grain mustard, caper berries, truffle

### LT SEAFOOD CEVICHE\*

crab, octopus, scallop, shrimp, snapper, coconut milk  
leche de tigre, taro root chips

**additional enhancement:**

**AMUR KALUGA CAVIAR 1oz.....90**

**FLORIDA STONE CRAB.....mp**

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baby squash

### DOVER SOLE MEUNIERE\*

capers, lemon juice, croutons, parsley, sauteed spinach

### HALIBUT

parsnip puree, smoked pickled chanterelle mushrooms

### CHICKEN "AL MATTONE" **GF**

scarpariello style, broccoli rabe, mashed fingerling potato

### ROASTED FILET MIGNON "ROSSINI"\*

seared foie gras, brioche rossini, shaved truffle, bordelaise, hen of  
the woods mushrooms

### ROASTED RACK OF LAMB

pistachio crust, piquillo romesco sauce, moroccan spiced couscous

### JUMBO CRAB BUCATINI PASTA & UNI

brown butter, soy sauce, osetra caviar

### CHARRED BONE-IN SHORT RIB\*

jalepeno chimichurri, grated horseradish, fingerling potato

## DESSERTS

(choice of one)

### CREME FRAICHE PANNA COTTA

key lime sauce, coconut tuile, coconut lime sorbet

### LEMON CHEESECAKE

blueberry orange confit, honey graham cracker crust

### GUAVA TRES LECHES

guava paste, bourbon date gelato

### WARM CHOCOLATE CAKE

candied hazelnuts, frangelico whipped cream

**\$295** + tax

**2<sup>ND</sup> Seating:** 8:00, 8:30, 9:00, 9:30, 10:00

**ENJOY LIVE MUSIC, PARTY FAVORS, AND A CHAMPAGNE TOAST**

*Featuring Liset Alea Duo, LeNard Rutledge and the Jim Gasior Trio  
at Piano Bar & Lounge.*

*Access to The Betsy Ocean Front Deck for fireworks.*

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