

SOLARIS
AT THE REEFS

New Year's Eve Dinner Specials

APPETIZERS

Wahoo Crudo | \$24 GF DF

olives, avocado, radish, toasted quinoa, mandarin dressing

Green Mussels Gratin | GF

parmesan huancaína sauce, onion, habanero, corn chalaca

Heirloom Tomato Carpaccio | \$22 VG, GF

pinenuts, arugula, local goat cheese, strawberries

ENTRÉES

Pan Fried Local Catch | \$56

crab cake, fresh herbs, heart of palm and avocado sauce

Charcoal Grilled Lamb Loin | \$ 62 GF

confit leek, babaganoush, vadouvan granola, mint yogurt, jus

Wild Mushroom Ravioli | \$48 DF V

king oyster mushrooms, truffled pumpkin bisque, pumpkin rings

DESSERTS

Pistachio Opera Cake | \$18

chocolate, mandarin, white chocolate

Cheese Platter | \$26

selection of 4 aged, fresh cheese, and berries, sourdough toast

Saffron Chai Poached Pear | \$18 V

cardamom, ginger, black tea, rose petals, pistachio

All prices subject to 17% gratuity

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