

Panama

RESTAURANT

New Year's Eve Prix Fixe Menu

Amuse-bouche

Champignons Sauvages



Appetizers

Lobster Bisque

Smoked salmon with avocado, shiso and caviar

Crab cakes with aioli

Baby octopus with bean ragout

French onion soupe gratinee

Porcini casserole with reduction of duck truffee

Campari tomato with fresh mozzarella and basil

Beet salad

Asparagus vinaigrette

Mesclun salad

Main Courses

Filet of sole with Champagne and citrus reduction

Wild black cod fish a la Nicoise

Filet mignon of pork with pork belly side

Penne with shrimp and flambé Tequila Patron

Organic chicken breast with white port wine and foie gras

Roasted duck served with barley risotto, and mango ginger sauce

Black Angus steak served with Perigourdine sauce

and mashed potatoes \$10 extra

Dessert

Chef's choice

Petits fours and after dinner drink

\$50 per person

Tax and Gratuities not included