

Andora

NYE 2022

Starters

Seared Ahi tuna tataki with radish slaw, wasabi, citrus ponzu
Zucchini ribbons rolled with three cheeses over roasted red pepper cream sauce
Bruschetta, Tomato, basil, mozzarella, balsamic glaze

Second Courses

Shrimp bisque

Wedding soup

Mixed greens, roasted beets, pecans, goat cheese and balsamic vinaigrette

Mixed greens salad with cucumbers, tomatoes, black olives, feta, roasted red peppers and red wine vinaigrette

Mixed greens, raisins, goat cheese, sunflower seed, and balsamic vinaigrette

Main Courses

Andora chicken, roasted tomatoes, artichokes, capers, banana peppers, 7-pepper risotto & asparagus 50

Salmon Arrosto, grilled with lemon caper tomato butter sauce, 7 pepper risotto and asparagus 60

Kona-crust pork ribeye, herb butter, mashed potatoes and green beans 60

Sesame-crust Ahi tuna seared rare, wasabi aioli, truffle soy, edamame and roasted red peppers 60

Veal Marsala, wild mushroom blend mashed potatoes and green beans 70

Crab and shrimp linguine with tomatoes and spinach in lobster cream sauce 70

Jumbo lump crab cakes with red onion caper sauce, rice pilaf and asparagus 75

Grilled eight-ounce filet of beef, herb butter, mashed potatoes, green beans 75

Chef's Selected Dessert

Lemon mascarpone cake, chocolate torte, cheesecake

Thank you for celebrating NYE with us.