

NEW YEAR'S EVE BUFFET

TWO SEATINGS 7:00 PM AND 9:00 PM, DOORS CLOSE AT 12:00 AM
7:00-9:00 PM FIRST SEATING \$175++ PER ADULT | \$70++ PER CHILD (5-12)
9:00-11:00 PM SECOND SEATING \$250++ PER ADULT | \$140++ PER CHILD (5-12)

UNLIMITED NICOLAS FEUILLATTE ELEVATED CHAMPAGNE BAR

SOUP & SALAD STATION

lobster bisque

crème fraîche, toasted baked brie crostini

lobster cobb salad

shredded lettuce, grilled treviso, tomato, avocado, pancetta, chopped eggs, jalapeño-chive buttermilk drizzle

greek salad

romaine leaf, kalamata olive, tomato, pepperoncini, lemon-herb vinaigrette

waldorf salad

bibb lettuce, apple, jicama, walnut, red grapes, chipotle aioli

classic caesar salad

roasted balsamic garlic, white anchovies, croutons, shaved parmesan

PASTA STATION

ocean 2000 lobster mac & cheese

age cheddar, maine lobster

osso buco, pumpkin ricotta cheese, spinach ravioli

artichoke lemon, alfredo, tomato ragu, masala cream, butter sauce

additional enhancements

sauté maitake mushroom, peas

ANTIPASTO STATION

assorted cheeses & charcuterie

serrano ham, spanish chorizo, pollen salami, capicola
humboldt fog, aged sharp cheddar, saint andré, bellevue brie
lavash crackers, artisanal breads, mixed olives, cornichons,
pickled vegetables, spiced pecans, dried fruits,
assorted chutneys, dijon & red wine mustards, flavored oils

CHILLED SEAFOODS

east & west coast oysters

apple-black pepper mignonette, cocktail sauce

chilled jumbo prawns

jack daniels-spiked cocktail sauce

snow crab claws

remoulade, cocktail sauce

selection of america caviar

buckwheat blini, chopped eggs, red onion, crème fraîche

sashimi & hand-rolled sushi

pickled ginger, wasabi, soy sauce
sunshine roll, spicy tuna roll, jb roll, yellowtail roll, rainbow roll,
silky smooth salmon roll, lemondrop roll, california roll

CHAFFERS

thyme-roasted chicken

dates, preserved lemon, chicken jus

wild rice pilaf with hazelnuts & cranberries

smoked paprika, fresh lemon, herbs, saffron rice

crispy brussels sprouts

garlic-herb butter

duck fat roasted heirloom potatoes

chile flakes, amaretti dust

PRIME BOARDS

roasted herb-crust tenderloin of beef

sauce au poivre, béarnaise, creamy horseradish

lechon

traditional crispy skin whole pork, root beer bbq sauce

PRIME BEACH GRILL

grilled caribbean lobster

garlic-lemon butter

sugar cane shrimp skewers

citrus butter

SWEETS STATION

build your own donuts

plain, glaze, sugar, chocolate chips, springles, roasted coconuts,
bacon bits, oreo crumbs, pecan, peanuts

from the bakery

artisanal chocolate, truffles, macaroon, profiteroles, mango
brûlée spoons, chocolate « poprock » strawberries, lollipops,
lemon meringue kisses, banana-chocolate éclairs

o2k would like to inform you that consuming raw or undercooked
meat, poultry, seafood or eggs may increase risk of food borne illness.
please alert your server of any food allergy concerns prior to ordering.

Reserve today at [RESY.COM](https://www.resy.com) or call 954.556.7667

