

PELICAN GRILL & BAR

TUESDAY, DECEMBER 31, 2024



AMUSE

“FAUX” GRAS

hazelnut | pecan | balsamic

FIRST COURSE

KING CRAB GRATIN

frisee | radish

SECOND COURSE

ARUGULA SALAD

frill | mizuna | sottocenere | chips | belgian endive marmalade

THIRD COURSE

choose one

SRF WAGYU ZABUTON*

truffle potato dauphinoise | colatura bernaise

- or -

SEARED CHILEAN SEABAS*S

beluga lentil | caviar creme fraiche

- or -

FIVE DAY BRINED PORCHETTA

parmesan | charred winter squash | maple | gremolata

DESSERT

choose one

RASPBERRY RESOLUTION

brownie | lychee | orange creamsicle

- or -

CALAMANSI COUNTDOWN

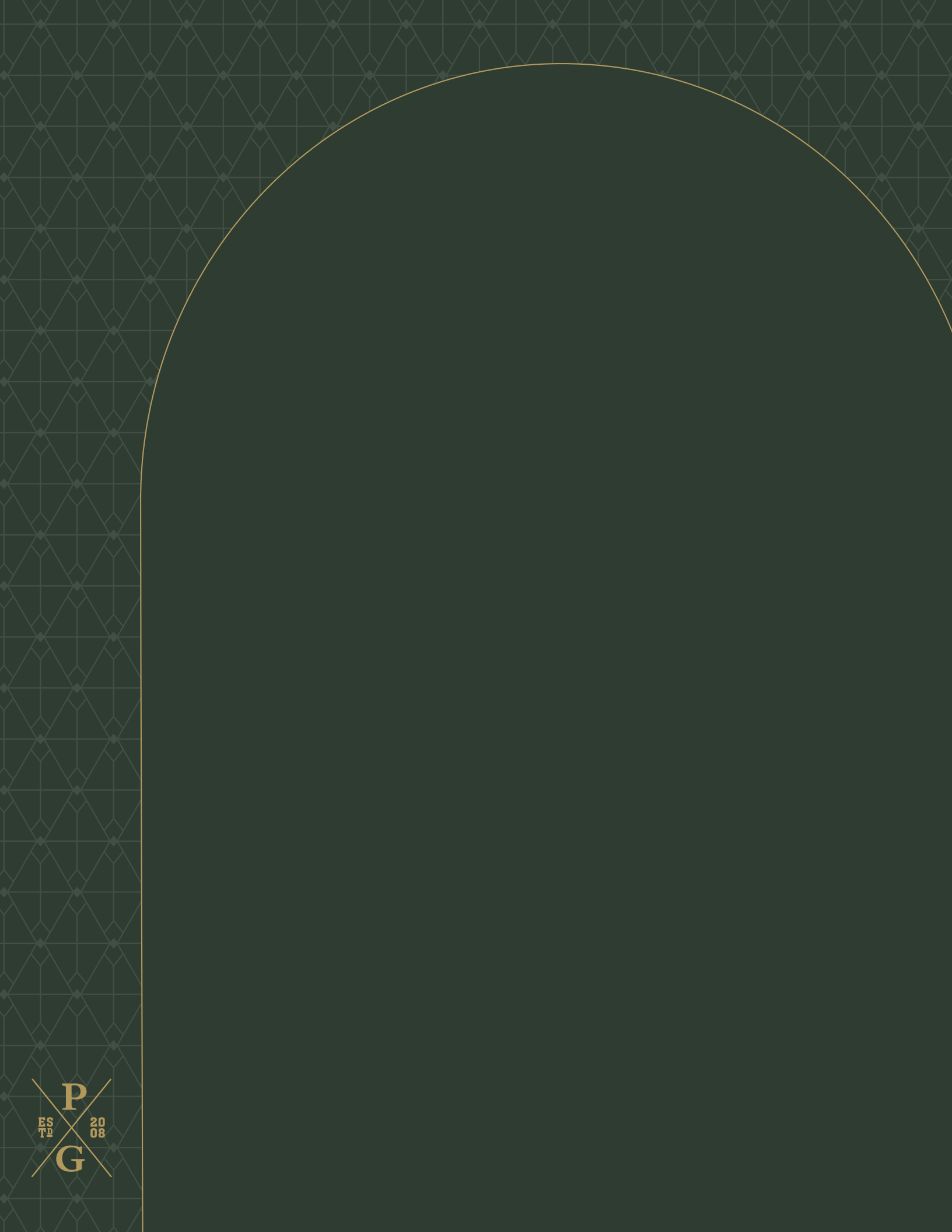
white chocolate | passionfruit curd | vanilla shortcrust



pricing excludes additional alcohol, tax & service charge. *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more.

NEW YEAR'S EVE





P
EST 20
G 08