



CHEF'S TABLE

NEW YEAR'S EVE CELEBRATION BUFFET

Celebrate under the stars at our New Year's Eve Grand Buffet on the stunning Rendezvous Pool Deck. Indulge in a lavish culinary experience surrounded by the warm Caribbean breeze, live entertainment, and sparkling island elegance. A night of unforgettable flavors and festive cheer awaits!

DECEMBER 31ST | 7:00 PM - 10:30 PM

250.00 PER PERSON

JAPANESE STATION

- ROASTED & SMOKED MISO ^G
CHILEAN SEA BASS
daikon, sake miso port reduction
- SASHIMI ^G
seared albacore tuna, crispy onions, garlic chips, jalapeño ponzu
- SUSHI ROLLS ^{G SF}
local lobster roll, shiso butter
- SPICY TUNA MANGO PASSION ROLL ^G
sweet potato, asparagus roll
- ROBATA GRILLED SKEWERS ^G
miso salmon, chives, chicken, shiso butter
prime tenderloin, yuzu kosho
- TOKYO BAY TACO ^G
A5 kobe beef, citrus soy, sesame, chives, duck confit, foie gras, mango sake reduction

SEAFOOD STATION ON ICE

- SEAFOOD ^{SF}
mussels, clams, lobster, prawns, crayfish, lump crab shooters
- DIPS & SAUCES
shallot vinegar, horseradish cream ^D, super citrus mayo, tartar sauce, wasabi cocktail sauce
- CAVIAR & BLINI
assorted caviar, crème fraîche ^D, egg yolk, chives, shallots
- SOUS VIDE OCTOPUS
tomatoes, capers, fresh lemon juice, olive oil
- SEARED TUNA TATAKI
soy onions, cilantro, jalapeño, yuzu
- KOMBU CURED SCALLOPS
ginger garlic ponzu, local peppers, olive oil ^{SF}

INTERNATIONAL STARTER STATION

- ANTIPASTO
bresaola, Parma Ham, chorizo, grilled artichoke, roasted peppers, assorted olives
- CHICKPEA HUMMUS ^G
dukkah, pita chips
- LAMB MEATBALLS
green goddess dip
- HYDROPONIC SALAD BAR
butter lettuce, roasted beets, roasted mushrooms, asparagus, feta cheese, pistachios, walnuts ^{TN}, cranberries, honey truffle dressing

BBQ, CARVING

- BBQ SMOKED MEATS
USDA prime brisket, spatchcock whole chicken, Virginia ham
- CARVING STATION
pork ribs, salmon wellington ^{D G}, pork porchetta
- SAUCES
smoked BBQ sauce, mint chimichurri, green mojo, honey mustard sauce

ITALIAN STATION

- LEEK GOAT CHEESE RAVIOLINI ^{D G}
brown butter fennel sauce
- HOMEMADE TAGLIATELLE ^{D G}
wagyu beef ragout, pesto, parmesan cheese
- MUSHROOM RISOTTO ^D
shiitake, maitake, cremini mushroom, spinach, fresh truffle, pecorino cheese
- BRAISED LAMB SHANK ^D
polenta, casserole cannellini beans

LOCAL GRILL STATION

- MULTIGRAIN & LOCAL JOHNNY CAKES
cheese sauce ^D | vegetable curry | stewed goat
- BBQ CRAYFISH ^{D SF}
scallion lemon butter sauce
- BBQ LOBSTER ^{D SF}
parsley chive butter sauce
- BBQ LOCAL RED SNAPPER
marinated coconut lime
- RICE & PEAS
coconut and herbs
- CORN ON THE COB ^D
chives and parmesan cheese, citrus aioli, smoked paprika
- TWICE BAKED SWEET POTATO ^D
brown sugar butter, chives, parmesan cheese

FOIE GRAS STATION

- FOIE GRAS DONUT ^{D G TN}
peanut butter mousse, mango jam, topped with seared foie gras
- PAN SEARED FOIE GRAS ^G
brioche crouton, tuna, sherry reduction
- BALLOTINE ^G
rye bread chips, passionfruit chutney

CHEESE BAR

- HARD CHEESES, SOFT CHEESES ^D
red pepper jelly, orange chutney, caramelized onion jam

DESSERTS

- PIÑA COLADA ENTREMETS ^{D G}
- ECLAIRS ^{D G TN}
coffee, strawberry, coconut
- CHOCOLATE TRUFFLES ^{D G}
- ASSORTED MACARONS ^{D TN}
- CANNOLI ^{D G}
- DARK CHOCOLATE FOUNTAIN ^V
marshmallows, strawberries, pineapple
- BERRY MONT BLANC ^V
meringue nest, berry compote, vanilla chantilly
- ICE CREAM ^D
vanilla & tonka, strawberry
- SORBET ^V
berry, chocolate

LEGEND ^D dairy ^G gluten ^{TN} tree nut ^{SF} shellfish ^V vegan ^{VG} vegetarian

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions. All prices are in USD. An 18% service charge will be added to your bill.