

OLON

HAPPY NEW YEAR!

SUNDAY, DECEMBER 31, 2017

\$75 PER GUEST

PLUS BEVERAGES, TAX AND GRATUITY

FIRST COURSE

GUACAMOLE

Avocado, Roasted Jalapeño,
Cotija Cheese, Taro Chips

SHRIMP COCKTAIL

Jumbo Shrimp, Cocktail Sauce, Remoulade

EDAMAME & BIBB LETTUCE SALAD

Queso Fresco, Tomato, Cilantro,
Toasted Garlic Dressing

SECOND COURSE

SCALLOP GRATINEE

Parsnip & Parmesan Cream, Caviar, Chives

CHICKEN ANTICUCHOS

Adobo, Sweet Potato, Crispy Garlic

THIRD COURSE

COLORADO LAMP CHOPS

Ancho Chimichurri

STUFFED FLOUNDER

Jumbo Lump Crab, Spinach,
Grilled Lemon Butter

RED BEANS

Sweet Potato, Smoked Ham, White Rice

DESSERT

CITRUS TART

Lime Custard, Meringue, Grapefruit, Cilantro

WINE FLIGHT

\$35 PER GUEST

Consumers are advised that eating raw or undercooked food may
increase the risk of foodborne illness.

10.17.17

OLON

HAPPY NEW YEAR!

SUNDAY, DECEMBER 31, 2017

\$95 PER GUEST

PLUS BEVERAGES, TAX AND GRATUITY

FIRST COURSE

CRAB GUACAMOLE

Jumbo Lump Crab, Avocado,
Roasted Jalapeño, Cotija Cheese, Taro Chips

TUNA TIRADITO

Beet Causa, Gooseberry, Ají Vinaigrette

SPINACH EMPANADAS

Swiss Chard, Provoleta Cheese

SECOND COURSE

HEARTS OF PALM SALAD

Frisée, Dates, Coconut, Almonds,
Ginger & Lime Vinaigrette

SALMON ANTICUCHOS

Ora King Salmon, Shishito Escabeche

FIDEOS

House Made Pasta, Parsnip Cream, Scallop,
Calamari, Choclo, Truffle

THIRD COURSE

SURF & TURF

Wood Grilled Wagyu Sirloin,
Whole Roasted Maine Lobster,
Red Chile Butter, Ancho Chimichurri

ASPARAGUS

Parmesan Espuma, Lemon

SPICY POTATO

Yellow Pepper Sauce, Quail Egg

DESSERT

COCONUT PARFAIT

Mango Pearls, Pistachio Cream

CHOCOLATE CRÉMEUX

Sweet Potato, Cashew Sauce

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