

New Year's Eve

Gala Dinner

Five Courses Exclusively Curated by
Executive Chef Byron Bondoc

AMUSE BOUCHE

BLUEFIN TUNA CRUDO SPOONS

Yuzu Emulsion | Radish | Cucumber | Calabrian Chili

FIRST

WINTER GREEN SALAD

Mezze Field Greens | Roasted Beets | Caramelized Pecans | Prosecco Vinaigrette

SECOND

HOISIN SHORT RIB RISOTTO

8 Hour Braised Beef Rib | Maitake Mushroom | Hoisin Glaze | Parmigiano

THIRD

ESPRESSO BEEF TENDERLOIN AND LOBSTER

Wagyu Rub Filet | Lobster Tail Confit | Potato Puree | Cipollini Pancetta Chutney

FOURTH

DULCE DE LECHE MOUSSE

Vanilla Cream | Caramel Pearls | Chocolate Shavings

Featuring Suggested Wine & Craft Cocktail Pairings with each Course

COCKTAILS FROM 5:00 - 6:00 PM

DINNER BEGINS AT 6:00 PM

Enjoy Live Musician

\$95++ PER PERSON

PLEASE CALL 843-913-2856 FOR RESERVATIONS

++ Add SC Tax & Service Charge

Alcoholic Beverages Additional

marinainnatgrandedunes.com

WaterScapes MARINA INN

MARINA INN
AT GRANDE DUNES