

THE PEMBROKE

NEW YEAR'S EVE

FIRST COURSE

Select One

Cauliflower Soup (VG) (GF)

Cauliflower Mushrooms, Truffle, Garlic Flowers

Tortellini in Brodo

Nduja Sausage, Pork Tenderloin

Risotto Vialone Nano (V)

White Truffles, Soft Poached Egg

Pâté en Croûte

Pork, Duck, Pistachios, Savora Mustard, Fall Leaves

MAIN COURSE

Select One

Italian Sea Bream (GF)

Roasted Fennel, Purslane, Lemon

Lobster Thermidor (GF)

Sicilian Flavors, Shellfish Butter, Celery Root

Wagyu Striploin (GF)

Braised Beef Wrapped with Cabbage, Beef Jus

Lasagna Verde (V)

Béchamel, Eggplant Ragu, Caciocavallo Cheese, Parmesan

CHILDREN'S MAIN COURSE

Select One

Petite Filet (GF)

With Mashed Potatoes

The Pembroke Smash Burger

With Crispy French Fries

Spaghetti (V)

Pomodoro Sauce, Parmesan

Chicken Tenders

With Mac and Cheese

DESSERT

Select One

Vanilla and Cardamom Custard Tart (V)

Hazelnut Praline, Saffron Ice Cream

Tiramisu (V)

Hot Chocolate Mousse, Savoiardi, Honey Sorbet, White Chocolate Ganache

Mille-Feuille (V) (GF)

Bourbon Short Dough, Vanilla Bean Cream

Assorted Ice Creams and Sorbets (V) or (VG)

\$130 per adult, \$55 per child. Not inclusive of tax & gratuity.
(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

Our raw ingredients are carefully sourced from high quality growers and gardens that employ sustainable growing practices.
An automatic service charge of 20% is applied to parties of six or more.