

NEW YEAR'S EVE DINNER

UNDER THE STARS

Fresh oysters with champagne dressing
Caviar with potato confit and smoked cream



Local crayfish with sea herbs, bisque, and lemon



Crisp-skinned reef fish with heirloom tomatoes,
tomato consommé, and green oil



Roasted duck breast with duck croquette,
baby turnips, pickled beetroot, and pan jus



Beef sirloin with wild mushrooms, celeriac purée,
and shaved truffles



Hayman Island cardamom plant and roasted plum sorbet



Island signature dessert



House-made petits fours