

NYE 2023

\$79
PER PERSON

LAMORAGA
MEDITERRANEAN FUSION + TAPAS

STARTER

LOBSTER BISQUE

Creamy house made lobster bisque

BURRATA TOMATO SALAD ^{GF}

Heirloom & cherry tomatoes with burrata, baby arugula, pine nuts, basil pesto drizzle & lemon vinaigrette

MEDITERRANEAN MIXED SALAD ^{GF} ^V

Fresh cucumber, ripe tomatoes, crisp romaine, feta cheese crumble w/ a sumac vinaigrette & mint

BASIL WRAPPED SHRIMP

Brick dough wrapped shrimp, basil leaf, orange-ginger chili sauce

MUSHROOM CAPS

Stuffed w/ Spanish chorizo, manchego cheese & romesco sauce

ALBONDIGAS

Beef & lamb meatballs in a piquant tomato-red pepper sauce glaze

WICKED CAULIFLOWER ^V

Flash Fried cauliflower florets tossed in a sweet and spicy sauce over cooling cucumber salad

CALAMARI

Lightly dusted, flash-fried calamari with roasted almonds & a parsley citrus aioli

AVOCADO PINCHO ^V

Crispy plantain topped w/ avocado, diced cherry tomato, EVOO & balsamic drizzle

MAIN

SCOTTISH SALMON ^{GF}

Seared salmon over quinoa, spinach & mushroom medley

BLACK GROUPER

Grilled black grouper over carrot whipped potatoes & grilled artichoke with a lemon beurre blanc

HANGER STEAK

Grilled marinated hanger steak with French fries, vegetables of the day & chipotle Hollandaise

TRUFFLE PASTA ^V

Vegan pasta tossed with Beyond fennel sausage, mushrooms, & truffle cream sauce

BRONZINO

Seared bronzino filet, tumeric Israeliian couscous, arugula & fennel

LOCAL MAHI MAHI ^{GF}

Grilled Mahi Mahi w/ an orange-chili sauce, lemongrass rice, shiitake mushrooms, bok choy & mango salsa

UPGRADE YOUR ENTRÉE FOR \$15

CHILEAN SEABASS ^{GF}

*Baked sea bass with a wasabi pea crust, roasted cauliflower potato mash, shiitake mushrooms & bok choy in a sweet soy reduction

LOBSTER TRUFFLE FETTUCCINE

*Maine lobster, cherry tomatoes, kale and fettuccine tossed in a lemon truffle cream sauce

BRAISED SHORT RIBS ^{GF}

Slow-braised short ribs in a red wine reduction with homemade mashed potatoes & green beans

MISO HALIBUT

Baked miso glazed halibut over cauliflower puree, shallots, haricot vert & bacon

SURF & TURF ^{GF}

Grilled beef filet w/ jalapeno scalloped potatoes & haricot vert served with a Maine lobster tail

LAMORAGA SEAFOOD PAELLA

Traditional Spanish saffron rice prepared with a selection of fresh seafood & chorizo with Maine lobster tail

DESSERT

TIRAMISU ^V

**CHEESECAKE
W/ STRAWBERRY COMPOTE**

KEY LIME TORTE

^{GF} denotes gluten free. ^V denotes vegan.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.