

# ROOFTOP new year's eve

DECEMBER 31, 2020 | 7pm

## PASSED HORS D'OEUVRES

mini crab cake • truffle arancini • tomato mozzarella skewer

## COLOSSAL STONE CRAB

ice dome, seaweed salad, mustard miso

*Chardonnay, Groth "Hillview Vineyard", Napa Valley CA*

## TUNA TARTARE

mango, avocado mousse, coconut foam, sriracha, wonton, citrus

*Riesling, Penfolds "Bin 51", Eden Valley AU*

## INTERMEZZO OF MANGO SORBET

## STUFFED QUAIL

pork belly stuffing, wilted bitter greens,  
tallegio gnocchi croutons, rosemary jus

*Pinot Noir, Goldeneye, Anderson Valley CA*

## PRIME COLORADO LAMB CHOP

purple sweet potato, tomato date chutney,  
Australian feta, truffle essence

*Châteauneuf-du-Pape, Clos de l'Oratoire des Papes, Rhône Valley FR*

## JAPANESE WAGYU STRIPLOIN

cippolini onion, whipped potato, green beans,  
baby carrot, morel mushrooms, bone marrow au poivre

*Red Blend, Gaja "Sito Moresco", Piedmont IT*

## CHEESE COURSE

## BUTTER CAKE

sugar cookie, salted caramel gelato, hazelnut wafer

*Ice Wine, Inniskillin "Oak Aged Vidal", Niagara Peninsula ON*

## CHAMPAGNE TOAST AT MIDNIGHT

\$195 | 21+

ALL-INCLUSIVE, LIMITED TICKET EVENT

ADVANCE RESERVATIONS REQUIRED: 727-273-7850

TAKE THE ELEVATOR HOME  
WITH GUEST ROOMS AT \$99!

ESTD. 2020  
**VANTAGE**  
ROOFTOP BAR

THE  
**KAROL**  
HOTEL