Vegan New Years Menu

A Welcome Glass of Sparkling Wine

Appetizer

Refreshing Arugula & Watermelon Salad

Fresh arugula, watermelon, cucumber, cherry tomatoes, radish, pickled red onions, caramelized walnuts and sweet balsamic reduction

or

Crispy Heart of Palm

Golden-fried heart of palm, mesclun greens and plant-based curry aoili

Soup

Sweet Potato Coconut Soup

Roasted sweet potato, coconut milk, ginger, and Caribbean spices

Entree

Surf & Turf

Lentil steak and sautéed new wave shrimp, served with follow your heart mashed potatoes, steamed broccoli florets and tamari gravy

or

Butternut Squash & Truffle Mushroom Torte

Thin sheets of roasted butternut squash layered with wild mushrooms, sautéed spinach, roasted cherry tomatoes, and truffle cashew cream, baked until golden and finished with vegan mozzarella and basil oil

Dessert

Brownie

Rich dark chocolate brownie served with berry compote, roasted walnuts and a dusting of cocoa powder

Coffee, Decaffeinated Coffee or Tea

Available December 31 2026

4 Course Menu $ 75 per person
including 7% tax, excluding 15% service charge

Reservations required | J.E. Irausquin Boulevard 55, Eagle Beach
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