20
LAVEINTE
CANTINA

2024

New Year's Eve

MENU

Enjoy an unforgettable evening by the bay with:

- Extraordinary Dinner Selection
- Live Entertainment
- Cantina la Veinte Fireworks Display
- Twelve Grapes Tradition
- Party Favors

New Year's Eve

MENU

1ST COURSE

Option of

Lobster Ceviche

Yuzu, coconut leche de tigre, mandarina gel, watermelon radish, cilantro, red onion.

or

Wagyu Carpaccio

Pecorino Romano, fresh black truffle, avocado, black olives purée.

2ND COURSE

Surf and Turf

Wagyu fillet, agave demi-glace, branzino in a chipotle beurre blanc, osetra caviar, served ancho Mashed potatoes

3RD COURSE

Dessert

Cloud corn, roasted corn chocolate mousse, vanilla panna cotta, caramel popcorn.

$350

Per Person

Includes one glass of Taittinger Champagne per person.

SEATING STARTS AT 8PM

New Year's Eve

VEGAN MENU

1ST COURSE

Option of

Hawaiian Heart of Palm Aguachile

Hawaiian heart of palm, aguachile sauce, pomegranate, roasted corn.

or

Coconut tangerine ceviche

Fresh coconut, tangerine gelee, coconut leche de tigre, red onion, cilantro, cancha.

2ND COURSE

Vegan ancho pure & grilled mushrooms

Vegan ancho pure, grilled shiitake and maitake mushrooms, black truffle.

3RD COURSE

Fresh platter

Guava sorbet, mango sorbet, starfruit, passion fruit, pitaya (dragon fruit).

$350

PER PERSON

Includes one glass of Taittinger Champagne per person.

SEATING STARTS AT 8PM

NEW YEAR'S EVE

KIDS MENU

1ST COURSE

Mac and cheese & crumbles

Cavatappi Pasta mixed with 3 cheeses
creamy sauce and breadcrumbs.

2ND COURSE

Mini Wagyu Fillet 4oz served with
mashed potatoes and grilled vegetables.

or

Grilled Branzino served with sweet
sauce and grilled vegetables.

DESSERT

Nube de maíz.

or

Chocolate cake with ice cream

$120

PER KID - 8 TO 12 YEARS

SEATING STARTS AT 8PM

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New Year's Eve

Come join us!

Bettina De Andrea
Private Events Director

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