

Come Join US!



By Chef Andrew Mirosh
Turks & Caicos

New Year's Eve at Indigo

\$225 per person
Live Music Entertainment – 7 PM – 10 PM

After the dinner at 10pm guests are welcome on the beach to continue the NYE celebration with a local DJ playing from 10pm until 1am, Bonfire and Fireworks

WELCOME COCKTAIL

KIR ROYALE
CHAMPAGNE, CRÈME DE CASSIS

AMUSE BOUCHE

INDIGO LOCAL SUSTAINABLY HARVESTED LOBSTER SPRING ROLL AND SPICY MANGO DIPPING SAUCE

APPETIZER (CHOICE OF 4)

NYE SEAFOOD PLATE

- SASHIMI OF SALMON WITH SOY, WASABI AND PICKLED GINGER
- FRIED LOCAL SPICED GROUPEL FILLET
- CHILLED LOBSTER SALAD WITH SPICY MAYO
- COCONUT CRUSTED KING PRAWN

OR

ROASTED PORK BELLY WITH CRACKLE

SERVED WITH FRESH AND NOT FROZEN SUSTAINABLY HARVESTED NEW BEDFORD SCALLOP, LIGHTLY CURRIED CAULIFLOWER PUREE, APPLE SAUCE AND DRIED APPLE CRISP

OR

SUPER FOOD SALAD WITH QUINOA

ROASTED SWEET PUMPKIN, BEETROOT, ORGANIC KALE, CHERRY TOMATOES, CHICKPEAS, MARINATED TOFU AND GREEN BEANS WITH A CITRUS AND SESAME SOY DRESSING WITH GRILLED CHICKEN

OR

CHEF ANDREW'S LOUISIANA STYLE BLUE CRAB CAKES

(MADE WITH FRESH NOT FROZEN OR TINNED LUMP CRAB MEAT) SERVED WITH AN ISLAND SPICED, MANGO PUREE AND TRADITIONAL TARTARE SAUCE

MAINS (CHOICE OF 4)

REEF AND BEEF

FRESH LOCAL HARVESTED LOBSTER TAIL IN A SPICED CHIPOTLE BUTTER SERVED WITH AN 8 OZ 1855 PRIME BLACK ANGUS TENDERLOIN WITH RED WINE JUS, TRUFFLE FRIES AND ONION RING

OR

BAKED RED PEPPER VEG/VEGAN/GF

STUFFED WITH A JAMAICAN CURRIED VEGETABLES AND BEAN FRIED RICE, TOPPED WITH VEGETABLE RATATOUILLE AND TOMATO, BABY SPINACH

OR

CHAR-GRILLED HATIAN SPICED FREE RANGE ORGANIC CHICKEN BREAST

MARINATED IN ALL SPICE, GINGER, SOY, CILANTRO, GARLIC AND SCOTCH BANNET CHILLI, SERVED WITH PINEAPPLE SALSA, RED BEAN RICE AND GRAVY

OR

SUSTAINABLY HARVESTED FILLET OF FRESH NOT FROZEN LOCAL BLACKENED GROUPEL

SERVED WITH CHAR GRILLED VEGETABLES, SPICY FRIED BABY POTATOES AND OUR OWN SWEET AND SOUR SAUCE

DESSERT (CHOICE OF 3)

FLOURLESS CALLEBAUT CHOCOLATE CAKE

VANILLA CUSTARD AND MIXED BERRIES SORBET

OR

CARIBBEAN KEY LIME CHEESECAKE

WITH GRAHAM CRACKER CRUST, KEY LIME CURD, HOUSE-MADE COCONUT ICE CREAM, AND TOASTED COCONUT FLAKES

OR

BISCOFF ICE CREAM PROFITEROLES

DULCE DE LECHE AND CALLEBAUT CHOCOLATE SAUCE

Prices are quoted in US Dollars and are subject to 12% Government Tax. Gratuity is at ones discretion (suggested minimum of 15%).

Reservations: indigo@wymararesortandvillas.com