



NEW YEAR'S EVE *Dinner*



FOUR COURSE PRIX-FIXE MENU



First Course

Choice Of

BABY RACK OF LAMB

New Zealand Lamb, Mint Chimichurri

CRAB CAKE

Alaskan Crab, Freeze Peppers, Herbs, Garlic Aioli

SEAFOOD SALAD

Calamari, Shrimp, Octopus, Lobster & Clams,
Confetti Tomatoes, Fennel Orange Segments,
Blood Orange Vinaigrette

STUFFED MUSHROOMS

Mozzarella Cheese, Risotto Rice Fine Herbs

Third Course

Choice Of

EIGHTEEN HOURS

PRIME BRAISED SHORT RIBS
Mashed Potatoes, Haricot Verts Topped
With Bordelaise Sauce

PAN SEARED CHILEAN SEA BASS

Saffron Risotto, Sugar Snow Peas &
Lobster Velouté Sauce

NEW ZEALAND BABY RACK OF LAMB

Creamy Polenta, Confetti Baby Carrots,
Raspberry Demi-Glaze

MUSHROOM MARSALA TAGLIATELLE

Shitake, Crimini & Portobello Mushrooms

INTERMEZZO *Complimentary* *Lemon Sorbet with Prosecco*

Second Course

Choice Of

LOBSTER BISQUE

Maine Lobster, Crème Fraîche, Peppers, Tomato

LOBSTER & CRAB RAVIOLI

Lobster Stuffed Ravioli, Sage, Saffron Butter

BEEF POT

Short Rib Stew Tricolor Marble Potatoes
Confetti Carrots Barley & Pear Onions

Dessert

Choice Of

TRADITIONAL TIRAMISU

SIGNATURE BREAD PUDDING

CHOCOLATE SOUFFLÉ

Curated by Executive Chef and Owner, Javier Suarez

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

STAY CONNECTED



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