

New Year's Eve 2024

HY'S FAMOUS CHEESE TOAST

Irresistible since 1955



FRESH OYSTERS

JUMBO PRAWN COCKTAIL

Horseradish cocktail sauce

CRAB CAKE

Teardrop peppers, fresh corn, hearts of palm

SEARED AHI TUNA

With soy sauce and wasabi mustard

FETA GNOCCHI (VEGAN)

Parmesan, cashew cream sauce



CRÈME DUBARRY SOUP

Dungeness crab fondue

CAESAR SALAD

A Hy's tradition

MIXED GREEN SALAD

Red wine vinaigrette



FILET OF BEEF TENDERLOIN

STEAK AU POIVRE

Black peppercorn-crusted New York strip
served with Hy's brandy green peppercorn sauce

ROAST RACK OF LAMB

Dijon rosemary crust, roast nugget potatoes, minted green peas

PAN SEARED SALMON

Braised brussels sprouts, bacon emulsion,
pickled mustard seeds

SLOW-ROASTED HALF FREE-RANGE CHICKEN

With mashed potatoes and chicken jus

TUSCAN PASTA (VEGAN)

sundried tomatoes, wild mushrooms, drop peppers, arugula,
cheese, garlic confit, parmesan and olive oil



BELGIAN CHOCOLATE BOURBON CAKE

With vanilla ice cream

HY'S FAMOUS CHEESECAKE

With mixed berry compote

KEY LIME PIE

With fresh whipped cream