

# AQUA

SEAFOOD & CAVIAR RESTAURANT

by *Shawn Hergatt*

# 2025

New Year's Eve

## 1ST SEATING

4PM-7PM SEATING

STARTING AT \$195 PER PERSON

AMUSE

### Shrimp Pappiote

#### 1ST COURSE

Choice of

#### Snapper Crudo

clementine gelee,  
pickled pearl onions

or

#### Seared Scallop

uni hollandaise, petite salad  
(Caviar supplement \$15)

#### 2ND COURSE

Choice of

#### Seafood Bouillabase

clams, shrimp, lobster tail, fennel  
(King Crab add-on \$15)

or

#### King Crab Salad

petite gem lettuce, white balsamic  
vinaigrette, avocado

#### 3RD COURSE

Choice of

#### Roasted Halibut

vin jaune cream, green onion salad  
(Truffle supplement \$15)

or

#### Poached Lobster

lobster peppercorn sauce, confit leeks  
(King Crab add-on \$15)

#### 4TH COURSE

Choice of

#### Wagyu Pavet

pressed sliced wagyu, red wine jus,  
cipollini onions  
(Truffle supplement \$15)

or

#### King Crab Carbonara

king crab, bacon cream, fettuccine  
(Caviar add-on \$15)

DESSERT (5TH COURSE)

### Strawberry & Chantilly Mille Feuille

# AQUA

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by *Shawn Herzog*

# 2025

New Year's Eve

## GALA SEATING

8PM-11PM SEATING | STARTING AT \$295 PER PERSON

### AMUSE

**Foie Lollipop**  
with dark chocolate

or

**Choux & Caviar**  
choux pastry, whipped crème  
fraîche, caviar

#### 1ST COURSE

**Caviar Service**

#### 2ND COURSE

Choice of

**Snapper Crudo**

clementine gelee, pickled pearl onions

or

**Seared Scallop**

uni hollandaise, petite salad  
(Caviar supplement \$15)

#### 3RD COURSE

Choice of

**Seafood Bouillabase**

clams, shrimp, lobster tail, fennel  
(King Crab add-on \$15)

or

**King Crab Salad**

petite gem lettuce, white balsamic  
vinaigrette, avocado

#### 4TH COURSE

Choice of

**Razor Clam &  
Green Apple Gastrique**

or

**Shrimp Mousse**

with cabbage, lemongrass foam

#### 5TH COURSE

Choice of

**Roasted Halibut**

vin jaune cream, green onion salad  
(Truffle supplement \$15)

or

**Poached Lobster**

Lobster peppercorn sauce, confit leeks  
(King Crab add-on \$15)

#### 6TH COURSE

**Wagyu Pavet**

pressed sliced wagyu, red wine jus,  
cipollini onions

or

**King Crab Carbonara**

pressed sliced wagyu, red wine jus,  
cipollini onions  
(Caviar add-on \$15)

#### DESSERT (7TH COURSE)

**Strawberry &  
Chantilly Mille Feuille**

or

**Deconstructed  
Pistachio Tiramisu**

# AQUA

SEAFOOD & CAVIAR RESTAURANT

by *Shaun Hergatt*

The *Celebration*

# 2025

LV2025.com

—Special New Year's Countdown by—  
**Perez Hilton**

