

joia beach

Nuit de la Mer

NEW YEARS EVE 2026

AMUSE BOUCHE

Scallop Carpaccio

Silky sea scallops draped with mango, jalapeño heat, and mint foam, finished with a bright coco-lime dressing

APPETIZERS

Tuna Tartare Cone

Crisp handmade cone filled with delicate tuna tartare, crowned with caviar and a touch of edible gold.

Lobster Citrus Salad

Lobster medallions with grapefruit and orange segments, avocado, shaved fennel, arugula, frisée & butter lettuce, dressed in champagne vinaigrette.

Truffle Burrata

Creamy burrata paired with heirloom tricolor tomatoes, fresh shaved truffle, and aromatic basil oil.

MAIN COURSES

Pan-Seared Halibut

Champagne beurre blanc cascading over tender halibut, with cauliflower purée, asparagus tips & lemon oil.

Braised Short Ribs

Slow-braised to perfection with red wine jus, celery root purée & crispy leeks.

Butternut Squash & Ricotta Ravioli

House-made ravioli in warm brown butter & sage, finished with fresh truffle.

DESSERT

Joia Golden Ocean Platter

A dazzling ocean-inspired centerpiece shell surrounded by seasonal fruits and artisanal ice creams.