



# THE AVIATOR

ROOFTOP BAR AT HOTEL POLARIS

SELECTION OF AN EXPERIENCE FOR TWO

NEW YEAR'S EVE

## SHAREABLE FLIGHTS

Enjoy Canapés and Dessert with your choice of Tostadas, Bourbon & BBQ or Sushi

\$125 PP

### CANAPÉS

Bacon Wrapped Dates  
&  
Shrimp Cocktail Shooter's

### TOSTADAS

Veracruz Shrimp Cocktail,  
Red Snapper Ceviche, Carnitas  
Pickled Onions, Queso Fresco and  
Guacamole

### Suggested Paring

Komos Rosa Reposado

### BOURBON & BBQ

Slow Cooked Brisket| Smoked Chicken|  
Pulled Pork|  
Jalapeño Cornbread| Maple Baked Beans|  
Collard Greens

### Suggested Paring

Weller 12

### SUSHI

Spicy Tuna Roll| Lobster Roll| Octopus|  
Poke

### Suggested Paring

SOTO JUNMAI DAINGINGO SAKE

## DESSERTS

### THE BALL DROP

Chocolate Dome, Espresso Chocolate  
Mousse, Rice Crisp, Tropical Fruit Filling

### CHAMPAGNE GELEE

Peach Compote and Blueberries

## CAVIAR TASTING

### 30g Ossetra Caviar Premium \$165

Sourdough Blini, Full Trimmings

### 30g Ossetra Caviar Classic \$145

Sourdough Blini, Full Trimmings

### 120g ALASKAN Salmon Roe \$95

Sourdough Blini, Full Trimmings

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## BOURBON

Eagle Rare	2oz	\$24
Blanton's	2oz	\$47
Stagg Jr.	2oz	\$27
Weller 12	2oz	\$30
EH Taylor	2oz	\$27
Michter's 10 Bourbon	2oz	\$55

## TEQUILA

Komos Rosa Reposado	2oz	\$43
Komos Anejo Cristalino	2oz	\$53
Komos Anejo Reserva	2oz	\$53
Komos Extra Anejo	2oz	\$173
Clase Azul Reposado	2oz	\$67
Don Julio 1942	2oz	\$67

## BOTTLE SERVICE

DON JULIO BLANCO	.375
WOODFORD RESERVE	.375
GRAY GOOSE VODKA	.375
VEUVE CLIQUOT	.750
SOTO JUNMAI DAINGINGO	.750



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*