



new year's eve

WEDNESDAY,
DECEMBER 31ST

4pm – midnight

3-COURSE &
4-COURSE
PRIX FIXE
MENUS

Dinner

1st Seating 4 – 5pm

3-COURSE PRIX FIXE MENU

choice of one from each course

Green Tea Lobster Bisque

*Green Tea Infused Lobster
Bisque, Chive Oil,
Lobster Claw Salad*

Kale Fattoush

*Lacinato Kale, Tomato,
Radish, Cucumber,
Crispy Pita, Sumac*

Roasted Baby Chicken

*Home Cut
Potato Wedges,
Buttered
Veggies,
Chicken Jus*

Braised Short Ribs

*Smoked White
Asparagus,
Rosemary
Fingerling,
BBQ Glaze,
Chives
(vegan steak available)*

Miso Black Cod

*Pickled
Turnip,
Ginger Garlic
Bok Choy,
Bacon Dashi,
Scallions*

Dark Chocolate
Tart

Champagne &
Berry Pavlova

\$80* per person

includes a glass of Champagne per Adult

TABLE | 45



RESERVATIONS: 216.707.4160,
redina.xhaja@ihg.com, scan code,
or find 'Table 45' on opentable.com

2nd Seating 7 – 8pm

4-COURSE PRIX FIXE MENU

choice of one from each course

Green Tea Lobster Bisque

*Green Tea Infused Lobster
Bisque, Chive Oil,
Lobster Claw Salad*

Kale Fattoush

*Lacinato Kale, Tomato,
Radish, Cucumber,
Crispy Pita, Sumac*

Assorted Maki Rolls

(for 2)

Spicy Ebi Tempura, Aburi Salmon Tartare, Veggie Roll

Roasted Baby Chicken

*Home Cut
Potato Wedges,
Buttered
Veggies,
Chicken Jus*

Braised Short Ribs

*Smoked White
Asparagus,
Rosemary
Fingerling,
BBQ Glaze,
Chives
(vegan steak available)*

Miso Black Cod

*Pickled
Turnip,
Ginger Garlic
Bok Choy,
Bacon Dashi,
Scallions*

Dark Chocolate
Tart

Champagne &
Berry Pavlova

\$90* per person

includes a glass of Kir Royal per Adult

Located on Lobby Level at InterContinental Cleveland
9801 Carnegie Cleveland, Ohio 44106
216.707.4045 iccleveland.com

*Pricing is exclusive of tax and gratuity