



NEW YEAR'S EVE

Three Course Dinner + Complimentary Champagne

\$85/person
(excludes tax + gratuity)

AMUSE-BOUCHE

Poached Shrimp, Tapenade

FIRST COURSE

- choice of -

Truffled Parsnip Tortellini, Parmesan Brodo

Beet Salad, Fennel, Farro, Squash, Breakfast Radish, Parmesan

Chilled Seafood Platter - Shrimp Cocktail, Oysters, Crab, House Cocktail Sauce,
Pink Peppercorn Mignonette

Baked Clam, Calabrian Chili, Finocchiona, Breadcrumbs

Caesar Salad, Gem Lettuce, Kale, Caesar Dressing, Grana Padano, Bacon Breadcrumbs

SECOND COURSE

- choice of -

Chestnut Tagliatelle, Black Truffle, Hazelnuts

Seafood Stew - ½ Lobster, Clams, Scallop, Fin Fish, Tomato Broth

Filet Mignon, Goat Cheese & Parsnip Fritters, Celery Root, Amaro Demi

Alaskan Black Cod, Porcini Broth, Roasted Mushrooms, Snap Peas, Herb Vinaigrette

Seared Tuna, Leek Puree, Endive and Shaved Fennel Salad

THIRD COURSE

- choice of -

Tiramisu, Espresso, Mascarpone Cream, Lady Fingers, Kahlua

Budino, Chocolate, Pistachio, Raspberry, Sea Salt

Barbara Poached Pear, Salted Caramel, Burnt Cinnamon Cream, Oat Crumble

Gelati Trio