

## Celebrate New Year's Eve at



**\$ 67 per person<sup>++</sup>**

### *First Course* Choice of

**Grilled Oysters** ½ dz.  
topped with parsley-cilantro pesto

**Mushroom Strudel**  
mushrooms sautéed with shallots and fresh thyme baked in a pastry shell and served with Mascarpone sauce

**Ceviche**  
colossal crab meat, Argentinian pink shrimp and Maine lobster meat with corn tortilla chips

**Prosciutto San Daniele**  
imported San Daniele prosciutto served with seasonal fruit and Parmesan cheese

### *Second course* Choice of

**Clam & Crabmeat Chowder**

**Burrata**  
The 'Queen of Italian Cheese' served with cherry tomatoes and microgreens in a honey-balsamic dressing

**Pork Belly**  
slow braised pork belly in a Jack Daniels-maple syrup glaze, served with lentil ragout

### *Entrées* Choice of

**Ora King Salmon**  
seared peppercorn melange crusted Ora King salmon in a sweet pea parsley sauce drizzled with lemon oil

**Veal Osso Buco**  
braised veal shank in a roasted vegetable mirepoix served with Parmesan cheese risotto

**Lamb Chop**  
grilled lamb chop in a mint-macadamia pesto with goat cheese

**Filet Mignon**  
seared 8 oz. center cut filet mignon topped with Gorgonzola cake and caramelized onions in a Cabernet Sauvignon wine reduction

**Sea Bass Fra Diavolo**  
seared Chilean sea bass in a mildly spicy garlic-roasted tomato sauce

**Duck l'Orange**  
partially boneless roasted half duck in a triple sec-orange glaze

### *Desserts* Optional

**Tiramisú** \$7

**Crème Brûlée** \$7

**Banana- Dark Chocolate Waffle Pudding** (for two) \$15

*" Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."*

Since all our dishes are prepared to order, our normal operation may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of all allergens.

Corkage Fees: (2 bottle maximum) \$25 750ml \$35 magnum