

Celebrate New Year's Eve at



\$73 per person plus tax & gratuity

First Course Choice of

Portobello Mushroom

Grilled portobello mushroom, served with vegetable caponata, goat cheese cream and pesto sauce

Tuna Tiradito

Fresh sushi grade tuna marinated in Stolli vodka and Florida citrus, stacked with cubes of watermelon and cucumber, drizzled with chili aioli and topped with ginger candy

Burrata "The Queen of Italian Cheese"

Creamy fresh Mozzarella served over organic baby kale, Kalamata olives and topped with yellow and red tomato bruschetta, drizzled with cold-pressed extra virgin olive oil

Kurobuta Pork Belly

Grilled slow roasted Kurobuta pork belly in a Jack Daniels grade A maple syrup glaze, served with soft polenta

Diver scallops

Seared diver scallops topped with crème fraîche and Sevruga caviar and sweet pea purée

Second Course Choice of

Massimo's Chopped Salad

Spring mix, romaine, tomato, avocado, potato chips, cannellini beans, ricotta salata and assorted olives in a honey-orange-chipotle vinaigrette served in a cheese basket

Lentil Soup with Homemade Beef, Veal and Pork Sausage

Entrées Choice of

All entrees served with mashed potatoes and vegetable of the day except osso buco

Elk Chop*

Seared New Zealand elk chop in an aged balsamic vinegar-fig reduction and vanilla sauce

Chicken Cognac*

Seared organic chicken breast with wild mushroom-roasted shallot Cognac sauce

Sea Bass*

Pan seared 8 oz. Chilean sea bass crusted with Kalamata black olives and fresh herbs, topped with lime-pistachio yogurt in a saffron cream sauce

Bone-In Cowgirl Steak*

Grilled prime bone in cowgirl steak with fresh herbs in a garlic butter sauce

Veal Osso Buco

Slow braised veal shank with vegetable mirepoix served with Parmesan cheese risotto

Filet Mignon*

8 oz. prime cut filet mignon topped with Boursin cheese served with shiitake mushroom-spinach ragout in a vin cotto aioli sauce

Lobster Tail

Grilled 16 oz. cold water lobster tail in a Moscato-black pepper-beurre blanc sauce

Desserts Optional

Cherry Grand Marnier panna cotta & chocolate mousse served in a dark chocolate cup \$10

Key Lime pie served with caramel whipping cream and fresh berries \$9

Banana-cinnamon bread pudding served with rum raisin ice cream and saffron vanilla sauce \$9

Please inform your server of any food allergies.

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

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.