

# Celebrate New Year's Eve at



**\$68 per person** plus tax & gratuity

## *First Course* Choice of

### **Tonno Ripieno** GF

Marinated Saku block tuna filled with smoked salmon, capers and Boursin cheese, served with crabmeat flan

### **Prosciutto & Burrata** GF

Imported Prosciutto di Parma served with burrata cheese, drizzled with a balsamic reduction and extra virgin olive oil

### **Crostata di Funghi** V

Mixed mushroom ragout baked in a pastry shell with Mascarpone cream sauce

### **Crespelle all'Aragosta**

Thin crepes filled with Maine lobster, spinach and ricotta cheese in a roasted tomato-Aurora sauce

## *Second Course* Choice of

### **Zuppa di Lenticchie** GF

Mixed lentil soup with roasted pork belly and Parmesan cheese

### **Cahaba Clubs Microgreens** GF V

tossed with cold-pressed extra virgin olive oil, bruschetta cherry tomatoes, baby beets, cannellini bean ragout and drizzled with a sherry vinegar reduction

### **Lobster Ravioli**

filled with lobster and shallots in a fresh tomato-leek-white wine-butter sauce and garnished with lobster meat

## *Entrées* Choice of

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

### **Anatra con Ciliegie e Macademia** GF

partially boneless roasted half duck in a dark cherry-red wine sauce with macadamia nut and parsley oil

### **Gamberoni alla Griglia** GF

grilled jumbo Tiger shrimp in a mango-sriracha aioli, soy-ginger glaze and butter-garlic-basil sauce

### **Chilean Sea Bass\*** GF

grilled 8 oz. Chilean sea bass in a lime-jalapeño cream sauce and topped with Cabernet microgreens

### **Veal Osso Buco**

Center cut veal osso buco in a vegetable-red wine cremolata served with saffron-Parmesan cheese risotto

### **Filet Mignon\*** GF

8 oz. prime cut filet mignon in a port wine-goat cheese sauce with shiitake mushrooms

## *Desserts* Optional

Tiramisú \$10

Raspberry Panna Cotta \$9 GF

Chocolate cake with cappuccino mousse \$8

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.