Celebrate New Year's Eve at

MASSIMO'S

$ 67 per person⁺⁺

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

Créme 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   Split Plate Charge $4.95