



## NEW YEAR'S EVE DINNER

Monday, December 31, 2018

First Seating 5:30pm-8:30pm, four course pre-fixe

\$75 pp (not inclusive of tax/gratuity)

### FIRST SEATING

#### Course One

Fritto Misto

scallops, shrimp, calamari and salsa rosa

#### Course Two

Cavatelli with Lobster Bisque

chunks of lobster, and shaved cured egg yolk

Wild Mushroom Risotto

aged parmesan, shaved truffle

#### Course Three

Scallops

cauliflower puree, sautéed raisins and pine nuts, brown butter sauce

Filet Mignon

garlic mashed potatoes, wild mushrooms, béarnaise sauce

Chicken Breast

stuffed with stracchino and speck, market vegetables

#### Course Four

Cassata

Caramela

Tiramisu



## NEW YEAR'S EVE DINNER

Monday, December 31, 2018

Second Seating 9pm-ball drop, five course pre-fixe

Includes 1 bottle of Planeta red or white wine per table and a prosecco toast at midnight

\$100 pp (not inclusive of tax/gratuity)

### SECOND SEATING

#### Course One

Fritto Misto

scallops, shrimp, calamari and salsa rosa

#### Course Two

Warm Market Salad

lentils, zucchini, shaved brussels, roasted tomatoes, whipped cheese, house dressing

Fried Burratina

fried mini burrata balls, spicy caponata

#### Course Three

Cavatelli with Lobster Bisque

chunks of lobster, and shaved cured egg yolk

Wild Mushroom Risotto

aged parmesan, shaved truffle

#### Course Four

Scallops

cauliflower puree, sautéed raisins and pine nuts, brown butter sauce

Filet Mignon

garlic mashed potatoes, wild mushrooms, béarnaise sauce

Chicken Breast

stuffed with stracchino and speck, market vegetables

#### Course Five

Cassata

Caramela

Tiramisu