



## NEW YEAR'S PRIX FIXE MENU

Choose Your 5 Course Dinner ~ \$115 Per Person

### AMUSE BOUCHE

*Celebrate with a Tasting from the Chef*

### APPETIZER COURSE

#### **Carpaccio\***

*Thinly Sliced Seared Prime Filet Topped with Arugula, Capers, Shallots, Egg, Lemon Juice, EVOO & Pecorino Romano*

#### **Crab Cake\***

*Jumbo Lump Crab Meat Served with a Black Garlic Aioli*

#### **Charcuterie\***

*Select Cured Meats & Aged Cheeses Served with Marinated Vegetables, Assorted Crackers & Accompanying Sauces*

#### **Beef Wellington\***

*Pan Seared Prime Filet, Mushrooms, Truffle Pâté & Onion Confit Wrapped in Puffed Pastry Baked Golden Brown Finished with a Chianti Demi*

#### **Colossal Shrimp Cocktail\***

*Chilled Wild Ecuadorian Shrimp with a Classic Horseradish Cocktail Sauce*

### SOUP OR SALAD COURSE

**Italian Wedding Soup ~ Butternut Squash Bisque**

#### **Kale & Beet Salad**

*Served with Goat Cheese, Red Onion & Roasted Almonds in a Raspberry Balsamic*

#### **Fennel & Blood Orange Salad**

*Shaved Fennel, Blood Orange Supremes, Kalamata Olives, Sliced Red Onion, Baby Arugula Sprigs & Feta Dressed with Citrus Vinaigrette*

#### **Classic Caesar Salad**

*Romaine Lettuce, Parmesan & Italian Herb Croutons Tossed in Our Creamy Caesar Dressing (Add Specialty Imported Italian Anchovies for \$2 Upcharge)*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



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### ENTRÉE COURSE

#### Twin Lobster Tails \*

*6oz Broiled Maine Lobster Tails Served with Saffron Risotto,  
French Green Beans & Drawn Butter*

#### Filet Oscar\*

*10oz Prime Filet Served with Roasted Potatoes & Asparagus  
Topped with a Crab Hollandaise*

#### Lamb Chops\*

*Porcini Dusted Domestic Lamb Chops Served with a Roasted Garlic Mash, Sautéed Spinach  
& Frizzled Shallots Finished with a Wild Mushroom Demi*

#### Surf & Turf\*

*6oz Prime Filet Grilled to Perfection & 6oz Broiled Maine Lobster Tail  
Served with a Roasted Garlic Mash, French Green Beans & Drawn Butter*

#### Stuffed Chicken\*

*Twin Petite Airline Breasts Stuffed with Prosciutto & Fresh Figs Topped with a Chèvre Brûlée  
Served with Roasted Potatoes, French Green Beans & Finished with a Port Wine Demi*

#### Branzini Toscano \*

*A Whole Fresh Branzini Roasted in EVOO, Rosemary, Lemon & Sea Salt  
Served with Herbed Risotto & Asparagus*

### DESSERT COURSE

**Assorted Dessert Platter**

**Celebrate with Moët & Chandon Impérial Brut Champagne!**

*Specially Priced at \$15 a Glass*

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