

New Years Eve Menu 2024

Live Pianist/Singer, (John Campbell) for both sittings. First Sitting \$130 plus tax and gratuity, 4:30 to 7:00 p.m. Tables back at 8:30 p.m. Second Sitting \$155.00 plus tax and gratuity 7:45 p.m. onwards.

Charcuterie / Fromage:

(Choice of)

Accompanied with Crostini and Olives

Prosciutto Di Parma, Brasaola, Soppressata

Or

Pecorino Romano, Truffa Oveja, Brie De Meaux

Appetizer

Zuppa Del Giorno

Poached Bartlett Pear, Feta, Torched Fig, Frisée, Pistachio Brittle, Honey, Basil

Burrata, Roasted Beet, Oranges, Mint, Radicchio, Candied Walnut, Pickled Lingonberry

Truffled Beef Carpaccio, Fried Capers, Parmigiano, Crostini, Housemade Pickles

Gem Lettuce, Crisp Prosciutto, Focaccia Croutons, Caesar Dressing, Baked Parmigiano Chip

Ahi Tuna Tartare, Saffron Leek Fonduta, Lemon Aioli, Pistachio, Seame Vinaigrette, Sweet Potato Chip

Entrée

Chestnut Ricotta Wild Mushroom Ravioli, Brown Butter , Crispy Sage, Chili

Grilled Beef Tenderloin, Roasted Heirloom Carrots, Roasted Fingerling Potato, Mushroom Veal Jus

Duck Leg Confit, Butternut Squash Risotto, Broccolini, Winterberry Duck Jus

Grilled Branzino, Beluga Lentils & Quinoa, Roasted Beets, Asparagus, Parsnip Puree, Lemon Caper Sauce

Sesame Seared Rare Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney, Red Pepper Coulis

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Black Olives, Walnuts

Dessert

Saffron Coconut Pannacotta, Mango Salsa

Tiramisu, Berry Coulis

Cinnamon Honey Zeppolle, Chocolate Sauce

Pistachio Cannoli, Caramel