



"You learn a lot about someone when you Share a meal together" -Anthony Bourdain

New Year's Eve 2020 Five Course Prix Fixe Menu

First Course

Select (1) for the table Served Family Style

Insalata Field greens, tomato, cucumber, onion, Reggiano, red wine vinaigrette

Apple Walnut Salad Granny Smith apples, candied walnuts, spinach, dried cranberries, gorgonzola, maple vinaigrette

Chopped Salad Romaine, cherrywood bacon, tomato, red onion, scallions, buttermilk goddess dressing

Second Course

Select (1) for the table Served Family Style

Roasted Artichokes Lemon, garlic, parmesan, bread crumbs

Stuffed Hot Peppers Five cheese blend, garlic, sausage plum tomato sauce

Eggplant Caprese Fried eggplant, tomato, basil, fresh mozzarella, balsamic reduction

Third Course

Select (1) for the table Served Family Style

Shrimp Cocktail Blistered tomatoes, celery, horseradish espuma

Sea Scallops Pan seared, shaved fennel, apples, pickled shallots, lemon confit, finé herbs

Tuscan Flatbread Spinach, artichokes, tomatoes, mozzarella, garlic cream cheese

Fourth Course

Select (1) for each guest Served Individually

Chicken Cutlets ..... 59 Lemon butter sauce, arugula, shaved Reggiano

Vegetable Scampi..... 59 Zucchini, squash, carrots, peppers, tomato, broccoli, white wine, butter

Halibut..... 69 Romanesco, tuscan kale, sauce barigoule

Lamb Shank ..... 69 Liquid polenta, gremolata, aromatic vegetables

Ribeye Steak Frites ..... 79 Garlic herb compound butter, hand cut parmesan truffle fries

Filet Mignon..... 75 Cognac bacon cream, asparagus

Cold Water Lobster Tail ..... 75 Scampi butter, parmesan bread crumbs, asparagus

Surf & Turf..... 99 Filet Mignon & cold water lobster tail, asparagus

Fifth Course

Select (1) for each guest Served Individually

Sticky Toffee Pudding

Caramel Crunch Cheesecake

Complimentary glass of Prosecco included



All Premium Wines by the Bottle 10% Off All Reserve Wines by the Bottle 20% Off