

for more information & to book your
reservation for New Years, please call
844.842.2632.

HAPPY NEW YEAR!

ANTIPASTO

BRULEED FIG & GORGONZOLA

BABY GREENS, CANDIED PECANS, PROSCIUTTO, SABA VINAIGRETTE

TRI COLORE SALAD

ARUGULA, RANDICCHIO, ENDIVE, RED ONION, GRAPE TOMATO,
MARCONA ALMONDS, RICOTTA SALATA, CHAMPAGNE VINAIGRETTE

CHARCOAL GRILLED CAESAR SALAD

ROMAINE HEARTS, CREAMY CAESAR, SHAVED GRANA PADANO,
GRAPE TOMATOES, WHITE ANCHOVY

PRIMO

COLOSSAL SHRIMP COCKTAIL

THREE SHRIMP, DUO OF SAUCES, FRESH CITRUS

HAMACHI CRUDO

CITRUS PONZU, CRISPY CAPERS, BABY MIZUNA, PICKLED SHALLOTS

LAMB LOLLIPOPS

CREAMY POLENTA, LAMB JUS, MINT PISTOU

QUATTRO FORMAGGI CRESPELLA

BUFALA RICOTTA, MOZZARELLA, TALEGGIO, PECORINO,
SAN MARZANO SAUCE

INTERMEZZO

LIMONCELLO SORBETTO

SECONDO

MAPLE LEAF FARMS HALF ROASTED DUCK

MASHED SWEET POTATO, ROASTED WALNUTS, GRAND MARINER SAUCE

BRANZINO AL CARTOCCIO

WHOLE MEDITERRANEAN SEA BASS, FINE HERBS, LEMON

OSSO BUCCO

BRAISED VEAL SHANK, SAFFRON RISOTTO, CREMOLATA

LAND & SEA

1.5 POUND BROILED LOBSTER, 6 OZ. FILET MIGNON,
GRILLED ASPARAGUS, NEW POTATO

NEW YORK STRIP

GRILLED TO PERFECTION, BAKED POTATO, GRILLED ASPARAGUS

DOLCI

CREME BRULEE

VANILLA BEAN CREAM, TORCHED SUGAR

RICOTTA CHEESECAKE

PINE NUT CRUST, WHIPPED CREAM, WILD BERRIES, RASPBERRY COULIS

CHOCOLATE TORTE

DARK & SWEET CHOCOLATES, SERVED A LA MODE

