

New Year's Eve Menu

1st Course

Caesar Salad

Caesar Salad ~ Romaine ~ House Made Caesar Dressing ~ Crouton ~ Parmesan Tuile

Mushroom Soup

Taleggio ~ Prosciutto di Parma ~ Wild Mushrooms ~ Cream ~ Truffle

Burrata Caprese

Mango ~ Tomato ~ Pine Nut ~ Citrus Balsamic ~ Micro Basil

Salmon Carpaccio

Raw Scottish Salmon ~ Fine Dice Red Onion ~ Caper ~ Dressed Arugula ~ Parmesan ~ Crouton

Octopus

Lemon Emulsion ~ Chorizo ~ Crispy Potato ~ Ink ~ Shiso

2nd Course

Branzino

Grilled Branzino ~ Lemon ~ Tomato ~ Chive Risotto ~ Lobster Cream ~ Garlic Green Bean

Surf and Turf

8oz. Filet Mignon ~ Roasted Garlic Truffled Yukon Mashed Potato ~ Herbed Butter ~ Demi-Glace
7oz. Caribbean Lobster Tail ~ Drawn Butter ~ Lemon ~ Madeira Mushrooms ~ Roasted Asparagus

Braised Short Rib

Tender Red Wine Braised Short Rib ~ Roasted Garlic Truffled Yukon Gold Mashed Potato
Broccolini ~ Cippolini ~ Pan Jus

Maine Lobster Risotto

Hen of the Woods Mushroom ~ Truffle Cheese & Mascarpone Cheese

Grouper Piccata

Pan Seared Grouper ~ Orzo Pasta ~ Artichoke ~ Zucchini ~ Roasted Cherry Tomato ~ Italian Olive ~
Broccolini ~ Lemon Caper Butter Sauce

New Zealand Rack of Lamb

Herbed Oven Roasted Lamb Rack ~ Gorgonzola Potato Gratin ~ Pomegranate Demi-Glace
Grilled Asparagus ~ Balsamic Pearl

3rd Course

Tiramisu ~ Chocolate Temptation Cake ~ Cannoli ~ Key Lime Pie

\$130 Per Person ~ No Split Plates ~ Menu Subject to Change