



1st Course

choice of one

Fresh & Chill
assorted seafood cocktail

Arctic Char Tataki
ponzu, avocado, cucumber, tobiko

Lobster Shooter
lobster chunks, avocado and salsa ranchera

Broiled Langoustines
mushroom - scampi bouillon

2nd Course

choice of one

Ricotta Cavatelli
Pablo's spicy pork belly tomato gravy

Risotto Bianco
organic egg yolk, parmesan and white truffle

Campanaro Family Lasagne
bolognese and béchamel

3rd Course

choice of one

Petit Filet Mignon
pappardelle stroganoff and barbaresco sauce

Gustavo's Scottish Salmon
potato-leek latke, spinach and champagne caviar beurre blanc

Sautéed Halibut & Artichokes
paella rice with clams, calamari, lobster and roasted peppers

Veal Saltimbocca
prosciutto, sage, fontina, mushrooms and marsala sauce

Spatchcock Cornish Game Hen
foie gras, fig and root dressing

Pork Chop & Butter Beans
parmesan and wild dandelion

served family style during 3rd course

Stewed Black Eyed Peas
italian sausage

Desserts

choice of one

Apple Crumble
cherry almond streusel

Affogato
gelato, amoretti and espresso

Blueberry Cheesecake Pie
citrus zest sugar powder

Chocolate Soufflé Cake
espresso gelato

Ye Olde Brooklyn
root beer float

New Year's Eve of 2017

Chef Joey Campanaro

*125 per person
75 white truffle supplement per course*