

**1<sup>st</sup> Course**

*choice of one*

**Fresh & Chill**

*oysters, shrimp, lobster, crab and caviar toast*

**Sardine Fillets**

*little gems a la cesar and garlic crunchies*

**Lobster Cappuccino**

*brandy and maine lobster*

**2<sup>nd</sup> Course**

*choice of one*

**Basil Gnocchi**

*spicy pork belly tomato gravy*

**Crab Cannelloni**

*carrot cayenne butter, fennel-watercress slaw*

**Tagliatelli Tartufo**

*acqua di pasta*

add truffle to any dish

*fifty dollars*



**3<sup>rd</sup> Course**

*choice of one*

**Halibut Piccata**

*zucchini and squash provençal*

**Surf & Turf**

*filet, parsnip mousse, and lobster risotto*

**Sautéed Scottish Salmon**

*potato-leek latke, spinach and caviar beurre blanc*

**Porchetta Toscana**

*butter beans, wild dandelion and parmesan*

**Veal Chop Marsala**

*porcini, peppers and broccoli rabe*

**Cornish Game Hen**

*foie gras, fig and roots dressing*

*served family-style during 3<sup>rd</sup> Course*

**Stewed Black Eyed Peas**

*italian sausage*

**Desserts**

*choice of one*

**Affogato**

*gelato, amaretti and espresso*

**Pear Crisp**

*almond streusel and mascarpone gelato*

**Chocolate Soufflé Cake**

*cocoa cream and espresso gelato*

**Cherry Bread Pudding**

*mexican chocolate sauce*

**Donato's Cookies**

*root beer float*

**Berry Bowl**

*prosecco float*

**New Year's Eve of 2018**

*150 pp.*

**chef Joey Campanaro**