



1st Course

choice of one

Fresh & Chill
iced seafood cocktail

Tuna Tatake Ponzu
avocado, cucumber, tobiko

Langoustines
scampi sauce

2nd Course

choice of one

Bucatini
spicy seafood stew

Lamb Ravioli
rosemary parmesan broth

Risotto Vino Rosso
arugula, shaved fennel, olivata

3rd Course

choice of one

Branzino
palm hearts, citrus, olives

Cornish Game Hen
foie gras, fig, roots, raddichio, sherry

Grilled Scottish Salmon
potato-leek latke, spinach, caviar beurre blanc

Surf & Turf
petit filet, crab stuffed prawns, brussels sprouts

the Pork Chop
butter beans, parmesan, wild dandelion

Crab Stuffed Baked Prawns
broccolini, roasted peppers

Veal Breast Brasciole
basil gnocchi, porcini

————— *served family-style* —————

Stewed Black Eyed Peas
italian sausage

Desserts

choice of one

Apple Crisp
cherry almond streusel

Affogato
gelato, amaretti and espresso

Chocolate Soufflé Cake
espresso gelato

Vanilla Panna Cotta
basil scented citrus

Cheesecake Pie
blueberry agave

New Year's Eve of 2019

December 31st, 2018

150 *pp.*

Chef Joey Campanaro