



first course

choice of one

Fresh & Chill*
iced seafood cocktail

Bluefin Tuna Ponzu*
avocado, cucumber, tobiko

Langoustines*
scampi sauce

second course

choice of one

Cavatelli
spicy bacon–tomato sauce

Risotto di Tutti Mare*
lemon, herbs, olives

Lamb Shank Ravioli
parmesan broth

third course

choice of one

Snapper*
crispy lobster paella

Nova Scotia Halibut*
oyster pan roast, new potatoes, pancetta

Holiday Cornish Hen
fig, root vegetable stuffing, natural gravy

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

Surf & Turf*
petit filet, one-pound lobster, broccolini

Pork Chop & Butter Beans
wild dandelion, pickled fennel

Veal Filet Marsala
fonitna fonduta

served family-style

Stewed Black Eyed Peas
italian sausage

dessert

choice of one

Affogato
gelato, amaretti and espresso

Poached Anjou Pear & Biscotti
red wine, basil-scented panna cotta

New York Apple–Cranberry Crisp
almond streusel, mascarpone gelato

Graham Cracker Cheesecake
blueberry agave sauce

Chocolate Soufflé Cake
espresso gelato

New Year's Eve of 2020

December 31st, 2019

150 pp.

chef Joey Campanaro

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness