



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

Lamb T-Bones
fonitna fonduta

————— *served family-style* —————

Stewed Black Eyed Peas
italian sausage

desserts

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 2021

December 31, 2020

125 pp.

chef Joey Campanaro