

# NYE Menu

Sunday, December 31st, 2017 5:00pm-11:00pm

## *Primo - Choice of One*

### STEAK TARTARE

FINELY CHOPPED BEEF STEAK, CAPERS, SHALLOPS, BRANDY  
BRIOCHE TOAST

### SMOKED SALMON, WARM POTATO PANCAKE

CREME FRAICHE, SNIPPED CHIVES

### BUTTERNUT SQUASH & RICOTTA CHEESE RAVIOLI

BROWN BUTTER, SAGE, MEDJOL DATES

## *Secondo - Choice of One*

### BRANDY LOBSTER BISQUE

CREAMY BLEND OF MAIN LOBSTER, DRY SACK SHERRY, LIGHT CREAM & SNIPPED CHIVE

### ORGANIC GREENS, ARUGULA

FUJI APPLES, CANDIED WALNUTS, SHAVED FENNEL  
CHAMPAGNE VINAIGRETTE

## *Main - Choice of One*

### GRILLED FILET MIGNON, BEARNAISE SAUCE

ASPARAGUS, ROASTED POTATOES

### PAN-SEARED HALIBUT, CHANTRELLE MUSHROOMS

BUTTERNUT SQUASH, FARRO & BROCCOLI RABE

### GRILLED VEAL TENDERLOIN TORNEDONES WITH CREAMY MOREL MUSHROOMS

HOUSE-MADE SPATZLE (LITTLE DUMPLINGS), FRESH MARKET VEGETABLES

### BASIL CRUSTED RACK OF LAMB

BLISTERED TOMATOES, TINY STRING BEANS & ROASTED FINGERLING POTATOES

### DOVER SOLE ALMANDINE

WILTED SPINACH, HONEY GLAZED BABY CARROTS & ROASTED FINGERLING POTATOES

## *Dolce - Choice of one*

### DESSERT TRIO

TIRAMISU, WARM CHOCOLATE CAKE, PISTACHIO ICE CREAM

### BUTTERSCOTCH BUDINO

CARAMEL SAUCE, MALDON SEA SALT

### LEMONCELLO MASCARPONE CAKE

LAYERED LEMON ZEST, MASCARPONE, VANILLA SPONGE CAKE  
LEMON CURD DRIZZLE



**\$79.00 Per Person /Tax & Gratuity Not Included**

LIMITED A LA CARTE MENU ALSO AVAILABLE

For Reservations 702.869.8500

