

NEW YEAR'S EVE

New Year's Eve 2010

first course (select one)

- Fagioli di Soupa** Pancetta, Braised Greens & Reggiano Parmesan
- Fritto Misto** Shrimp, Calamari, Artichoke, Zucchini & Sea Salt*
- Roasted Baby Beets** Robiola Cheese, Watercress & Champagne Vinaigrette
- Beef Tenderloin Carpaccio** Balsamic Onion, Pecorino & Estate Olive Oil*
- Poached Shrimp** Shaved Fennel & Petite Tomato Salad, Horseradish Cream*
- Dungeness Crab** Bibb Lettuce, Warm Herbed Crostini & Garlic Vinaigrette*
- Grilled Artichoke** Lemon Aioli, Truffle Essence

second course (select one)

- Loup de Mer** Salsa Verde, Caramelized Endive & Beluga Lentil Ragù*
- Filet Mignon** Potato Puree, Asparagus & Crisp Cipollini Onions
- Short Ribs "Osso Buco"** Pappardelle, Tomato Confit
- Apple Cider Pork Tenderloin** Olive Oil Potato & Rapini*
- Seared Scallops** Black Truffle Risotto, Warm Tuscan Kale*
- Noana "Slow Cooked" Chicken** Creamy Polenta, Roasted Squash
- Grilled Tuna Steak** Roasted Root Vegetables & Chickpea Fondue*

third course (select one)

- Tiramisu** Espresso Kahlua Soaked Ladyfingers, Mascarpone, Shaved Chocolate
- Panna Cotta** Vanilla Custard, Fresh Berries, Toasted Almonds
- Nutella Mousse Cake** Chocolate Hazelnut Cake, Cabernet Caramel, Chocolate Sauce, Fresh Berries, Toasted Hazelnuts

\$55 per person 5:45-close

Early Evening Special Price \$35 per person from 4:00-5:45 pm

All reservations must be guaranteed with a credit card and phone number

48 hour cancellation notice required