

NEW YEAR'S

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

Sour Cherry Croissant Bread Pudding Warm House-Made Croissant,
Vanilla Bean Gelato, Sour Cherry Coulis

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