

# 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

**Butterscotch Pudding** Caramel Sauce & Whipped Cream

**Sour Cherry Bread Pudding** Cherry Compote & Vanilla Bean Gelato

**Hazelnut Chocolate Cake** Vanilla Bean Gelato & 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*