



2018 New Year's Eve Menu

Starters

Eggplant Terrine – goat cheese, marinara roasted pepper emulsion, mozzarella	12
Lobster Bisque – classic Main lobster soup	12
Insalata Mista – mixed lettuces, fennel, tomato, house vinaigrette	9
Classic Caesar – hearts of romaine, croutons, and shaved parmesan	11
Bietole – beet salad with butter lettuce, avocado, and gorgonzola crumbles	12
Prosecco Battered Shrimp – served with a sweet chili sauce	16
Octopus Salad – Spanish octopus with cucumber salad	14
Crab Cakes – panko Dungeness, blue crab cakes, aioli sauce, spicy mayo	16

Main Entrees

Wild Mushroom Ravioli – with truffle cream sauce	20
Tortelli di Zucca – house made butternut squash ravioli with a butter sage sauce	18
Lasagna della Casa – house made spinach pasta, bechamel, bolognese ragu	18
King Salmon – fresh king salmon with a beurre blanc and seafood risotto	30
Lobster Scampi Papardelle – 1/2 Main lobster tail, shrimps, tomato basil cream	32
Prime Porterhouse Steak – 24-26 oz. with a porcini butter, veggies, potatoes	45
Bone in Short Ribs – braised in red wine and served on mashed potatoes	28
Veal Osso Buco – with a vegetable gremolata and saffron risotto	32
Australian Rack of Lamb – Dijon herb crusted with a port wine reduction	36
Stuffed Suprema di Pollo – filled with spinach, marsala mushroom sauce	26
Filet Mignon – gorgonzola butter, wine reduction sauce and mashed potatoes	36