

NEW YEAR'S EVE MENU

December 31st from 5 p.m. to 10 p.m. | \$125++ per person

AMUSE

Smoke Gouda Arancini
pesto

FIRST COURSE

for the table

Mezza Sampler
whipped eggplant dip, hummus, tzatziki, olives, grilled laffa

SECOND COURSE

choice of one

Hamachi Crudo
capers, calabrian chili, finger lime
Colossal Shrimp Cocktail
remoulade sauce
Tagliatelle Sauteed Forest Mushrooms
white wine, mushroom broth, parmesan reggiano, truffle
Chopped Winter Salad
roasted cauliflower, kale, oven dried tomato, pine nuts, feta
dill, parsley, pomegranates

THIRD COURSE

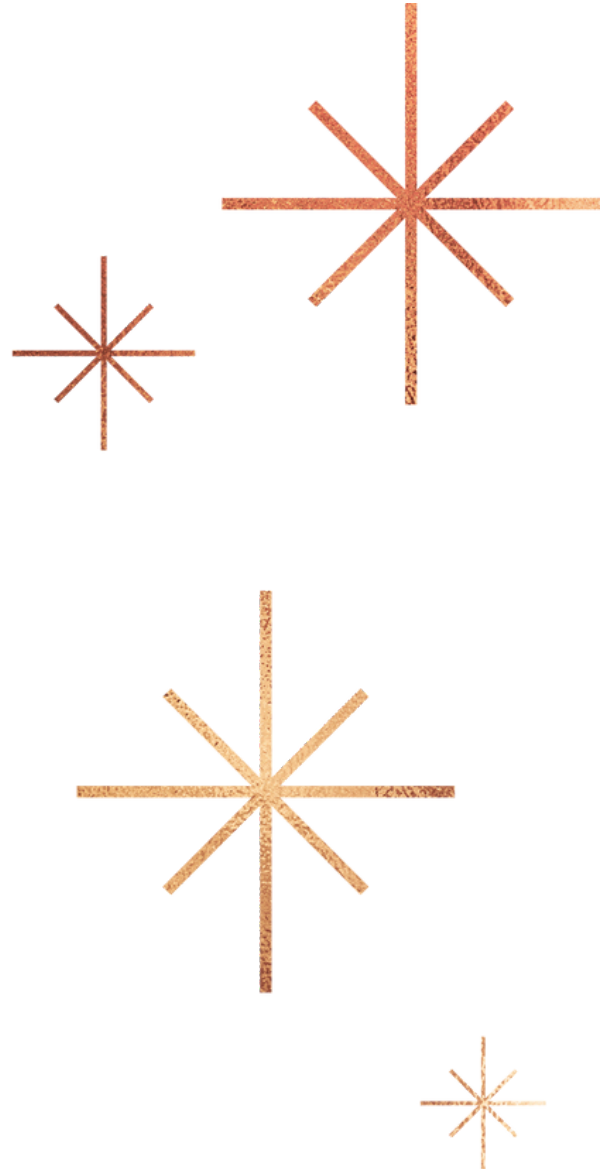
choice of one

Apple Cider Braised Pork Shank
parsnip puree, broccolini garlic chili oil
Pan Roasted Filet Mignon Mushroom Ravioli
roasted cipollini onions, cacio pepe fondue
Grilled Tuna Steak Crisp Artichoke
puttanesca sauce
Mama D's Baked Eggplant
breaded eggplant layered, plum tomato, parmesan reggiano
burrata cheese, spinach arugula salad

DESSERT

per person

Smoked White Chocolate Mouse
champagne-soaked sponge berry coulis, honeycomb toffee



EXECUTIVE CHEF SammyD.

GF gluten free
VE vegan
V vegetarian

  @weftandwarpaz