



NEW YEARS EVE

*4 course Prix Fixe Menu \$80

APRIBOCCA

caviar, blini, crème fraiche

FIRST COURSE

half dozen pink moon oysters, mignonette
lobster bisque, brandy, chives, crème fraiche
burrata, shaved fennel, pomegranate, watercress, pistachio
gremolata
day boat scallops, cauliflower cream, clementine
wood oven roasted octopus, gigante beans, sundried tomato
bruschetta, thyme ricotta, chanterelle mushrooms

SECOND COURSE

seafood fra diavolo, lobster, mussels, clams, linguine, spicy tomato,
garlic, herbs
8 oz filet mignon, potato gratin, brussels sprouts, cippolini
agrodolce, rosemary jus
pan seared tuna, polenta, swiss chard, castelvetrano tapenade
risotto, porcini mushroom, prosecco, herbs
fettuccine, shaved black truffle, butter, parmesan

DESSERTS

flourless chocolate torte, peanut brittle
crème brulee cheesecake, morello cherries
extra virgin olive oil cake, orange gelée

*limited a la carte menu also available