



NEW YEAR'S EVE

Three courses. \$65 per person.

PRIX FIXE MENU

Complimentary glass of Bubbly

APPETIZERS

choose one

- Shrimp Bisque With Creme Fraiche and Chives
- Mixed Green Salad with Winter Citrus, Shaved Fennel, and Pomegranate
- Italian Avocado Toast with Fresh Mozzarella, Prosciutto and Aged Balsamic
- Meatballs with Ricotta Cheese and Garlic Bread
- Roasted Beet "Carpaccio" with Goat Cheese, Capers and Arugula

Main Course

choose one

- Grilled Allen Brother's Filet Mignon**
Truffle-Parmesan Potato Cake, Brussel Sprouts,
Mushroom and Onion Demi Glacé +\$10
- Baked Stuffed Shrimp**
with Crab, Spinach, and a Champagne Butter Sauce +\$10
- Roasted All Natural Chicken**
Mashed Potatoes, Green Beans, Carrots and Cranberry Chutney
- Roasted Faroe Island Salmon**
French Lentils, and Butternut Squash
- Housemade Potato Gnocchi**
Mushroom "Bolognese", Whipped Ricotta
- Braised Beef In Barolo Sauce**
With Pappardelle Pasta, Pearl Onions, Baby Arugula
- Crispy Pork Milanese**
Mixed Green Salad, Cranberries, Dried Pears and Gorgonzola Cheese

Something Extra For The Table?

- Giant Shrimp Cocktail**
\$5 each
- "Good Luck Greens"**
Garlic Sautéed Greens, Black-Eyed Peas, Prosciutto
and Parmesan Gratin \$12
- Fried Point Judith Calamari \$15**
- Artichoke-Feta Dip**
With Black Olive Flatbread \$15

DESSERTS

- Chocolate Layer Cake**
With Salted Caramel, Vanilla Ice Cream and Whipped Cream
- Grand Mariner Rice Pudding**
With Cranberries and Whipped Cream
- Coffee Ice Cream Profiteroles**
Chocolate Sauce
- Eggnog Crème Brulée**
- Maple Cheesecake**
With Walnut Sauce
- Warm Brownie Sundae**
Vanilla Ice Cream, Chocolate Sauce and Whipped Cream