NEW YEAR'S EVE

PRIX FIXE MENU

Three courses. $75 per person.

Here's to a Happy and Healthy 2026
Cent' Anni !

APPETIZERS
choose one

Butternut Squash Soup, With Dried Cranberries and Toasted Pumpkin Seeds

Shrimp Bisque with Crème Fraiche and Chives

Fresh Mozzarella and Avocado, With Prosciutto, Arugula , Focaccia Crisps, 25 year Balsamic

Whipped Ricotta Cheese, Sea Salt, Herbs, Olive Oil, Housemade Black Olive Flat Bread

Seared Rare Yellow Fin Tuna, Shaved Fennel Salad, Orange - Pomegranate Reduction

Iceberg Wedge, Applewood Bacon, Tomatoes, Red Onion, Gorgonzola Dressing

Main Course
choose one

Allan Brothers Prime New York Strip Steak
Baked Potato with Shaved Périgord Black Winter Truffles, Sour Cream and Chives. Broccolini, Peppercorn Demi Glace (plus $15)

Baked Blue Crab Stuffed Shrimp
Sautéed Spinach, and a Lemon- Caper Champagne Butter Sauce
(Plus $10)

Roasted All Natural Chicken
Mashed Potatoes, Green Beans, Carrots and Cranberry Chutney

Roasted Faroe Island Salmon
French Lentil Ragout, Creamed Leeks, Aged Balsamic

Housemade Ricotta Cavatelli
Mushrooms, Parmesan , Cream
(Add Shaved Perigord Black Winter Truffles $15)

Baked Ziti Alla Vodka
With Fresh Mozzarella And Whipped Ricotta

Grilled Pork Chop
Scalloped Potatoes, Braised Red Cabbage, Caramelized. Pears and Whole Grain Mustard

Bay Scallop Puttanesca
With Housemade Bucatini

Something Extra For The Table?

Really Big Shrimp Cocktail $5 Each

Fried Point Judith Calamari $18
Banana Peppers, Garlic Aioli, Marinara Sauce

Chickpea Fries $12
Garlic Mayo and Hot Pepper Ketchup

Fig Pizza $18
Roasted Garlic, Prosciutto, Mozzarella, Arugula, Truffle and Parmesan

DESSERTS

Warm Brownie Sundae
Vanilla Ice Cream, Chocolate Sauce and Whipped Cream

Eggnog Arborio Rice Pudding
Cranberries and Whipped Cream

Key Lime Pie
Raspberry Sorbet

Warm Apple-Cranberry Crisp
Vanilla Ice Cream and Caramel Sauce

Vanilla Cheesecake
Cherries and Whipped Cream

Cappuccino Panna Cotta
Chocolate Sambuca Cookies and Whipped Cream

Assorted Cookie Plate

Bubbles

Roederer Estate Brut, Anderson Valley
93 Points WS 375ml $35

Domaine Carneros Brut Rose
Napa,Ca $71

Laurent-Perrier Brut Grand Siecle
Champagne, France $200

Iron Horse Wedding Cuvée
Russian River, Ca $79

Woodbury Brewing Champils
Pilsner Brewed with White Wine Grapes $10

Drinks $14

Kir Royale
Créme de Cassis, Sparkling Wine

Poinsettia Paloma
Dos Hombres Tequila, Pomegranate, Grapefruit, Lime, Club soda

The Yule Mule
Vodka, Cranberry, Ginger Beer, Lime

The Italian 75
Limoncello, Gin, Prosecco

Espresso Ya Self
Rumchata, Espresso Vodka, Coffee Liquor