



# NEW YEARS EVE 2017

\$65 per person

## APPETIZERS

PLEASE SELECT ONE

### Fresh Mozzarella & Prosciutto

Tomatoes, Roasted Peppers, Basil-Olive Oil

### Broiled Crab Cake

Jumbo Lump Crab Meat, White Wine, Lemon,  
Butter

### Mesclun Field Greens

Roasted Peppers, Pignoli Nuts, Goat Cheese,  
Cherry Tomatoes, Pancetta, Honey-Balsamic

### Garganelli Con Porcini

Porcini Mushrooms, Peas, Prosciutto, Cream,  
Parmigiano Reggiano, White Truffle Oil

### Blue Point Oysters (LI)

Mignonette Sauce, Cocktail Sauce 16.

### Cajun Calamari

Balsamic, Garlic, Cajun Spices, Tomatoes,  
Scallions

### Shellfish Cocktail

Shrimp, Lobster, Crabmeat, Truffle Dijon, Cocktail Sauce (Supplement \$8)

## ENTRÉES

PLEASE SELECT ONE

### Filet Mignon

Portobello Mushrooms, Peppers, Port Wine  
Glaze

### Organic Scottish Salmon

Lobster Gnoccho, Roasted Mushrooms,  
Cippolini Onions, Yellow Pepper Coulis

### Red Snapper

Crispy Potato Crust, Sautéed Spinach,  
Chardonnay Beurre Blanc

### Braised Boneless Short Ribs

Bourbon Sweet Potatoes, Long Beans, Oyster  
Mushrooms, Barolo Demi Glaze

### Aged Bone In-NY Strip Steak

Herb Rubbed, Sautéed Broccoli Rabe, Mashed  
Potatoes

### Stuffed Chicken

Roasted Garlic Breadcrumbs, Fresh Herbs,  
Escarole, Madeira Glaze

### Dover Sole Meunière

Pan Seared, Grilled Asparagus, Chardonnay  
Beurre Blanc (Supplement \$12)

### Parmesan Crusted Veal Rack Chop

Potato-Mascarpone Croquette, Mushroom Jus  
(Supplement \$12)

## SIDES

### Potatoes \$7

Mashed or French Fries

### Truffle Shoestring Potatoes \$7

### Spinach \$7

### Wild Mushrooms \$7

### Broccoli Rabe & Sausage \$9

### Asparagus \$8

## DESSERTS

PLEASE SELECT ONE

### Water & Wine "Fricassée"

assorted mixed berries and sorbets

### Mascarpone Cheese Cake

graham cracker crust, strawberry-vanilla crème anglaise

### Warm Chocolate Cake

molten center, macerated raspberries, whipped cream, Tahitian vanilla gelato

