

# ***NEW YEAR'S EVE MENU***

***December 31, 2018***

***First Seating between 5:30-6:30 pm***

(First seating 4 Course Dinner including champagne toast)

**\$75 per person**

(not including tax or gratuity)

***I***

*(choice of)*

**Shrimp Cocktail**

Chilled jumbo shrimp with horseradish cocktail sauce

**Tortellini Primavera**

Four cheese tortellini tossed with seasonal vegetables in a light mascarpone cheese sauce

**Antipasto**

Parma prosciutto, soppressata, roasted peppers, marinated olives, grilled artichokes & eggplant

***II***

**Winter Salad**

Mixed greens, roasted butternut squash, dried cranberries, goat cheese, Balsamic vinegar dressing

***III***

*(Choice of One Entrée)*

**Filet Mignon**

Grilled center cut 8 oz filet of beef, Barolo wine reduction; served with roasted Yukon gold potato, asparagus

**Rack of Lamb**

Roasted herb encrusted rack of lamb, with roasted Yukon gold potato, asparagus, roasted garlic demi glace

**Lobster Ravioli**

Handmade lobster ravioli in an herb butter sauce and Sambuca; with sautéed baby shrimp, scallop, crabmeat, asparagus, sweet peppers

**Salmon**

Pan seared salmon filet, in a creamy Dijon sauce; with roasted potatoes, vegetable, fennel

***IV***

**Dessert**

TBD

**ENTERTAINMENT BY LUIGI GRASSO**