

FIRST COURSE

BUTTERNUT SQUASH SOUP

creme fraiche, toasted pumpkin seed.

CAESAR SALAD

romaine, garlic crouton, classic dressing,
bacon, grana padano

PEAR ENDIVE SALAD

poached pear, walnuts, maple dressing, blue
benedictine, pomegranate, vincotto

BRUSCHETTA

roma tomato, basil, aged balsamic,
cold pressed olive oil, garlic vienna,
arugula, feta

SECOND COURSE

BUTTERED GARLIC SHRIMP

sauteed shrimp in a lemon tarragon butter sauce

ARANCINI & MEATBALLS

fried risotto stuffed with mozzarella and porcini
with pork and beef meatballs, served with frisee
and shaved peccorino cheese

MUSHROOM AND GARLIC FLAT BREAD

oyster, portobello and pickled honey mushroom,
roasted garlic, brie and crispy leek with balsamic
drizzle

THIRD COURSE

SALMON & TRUFFLE ORZO

salmon fillet on a creamy truffle orzo, arugula,
sauteed greens and olive sauce vierge.

BUTTERNUT SQUASH RAVIOLI

brown butter blanc, toasted pumpkin seeds,
chestnut mushroom, fried sage.

CARVED BEEF STRIPLOIN

rustic whipped potato, roasted root
vegetable, smoked onion jus

CHICKEN MARSALA SUPREME

caramelized onions, mushrooms,
roasted garlic, spinach with
spaghetti in a creamy marsala sauce.



HAPPY NEW YEAR