

New Year's Eve Menu

FIRST COURSE

(choice of one at the time of event)

BRUSCHETTA - roasted tomato - balsamic vinaigrette

SHRIMP COCKTAIL - cocktail sauce - lemon **GF**

SECOND COURSE

(choice of one at the time of event)

HEARTS OF ROMAINE - classic caesar dressing - brioche croutons - parmigiano-reggiano

SEASONAL GREENS

BLUE ICEBERG SALAD - Nueske's smoked bacon - point Reyes blue cheese - cherry tomatoes **GF**

ADD A PASTA COURSE

MUSHROOM & TRUFFLE TAGLIATELLE - pecorino - braised mushrooms - shaved black truffle **+20 per person**

MAINE LOBSTER LINGUINI - tomato - lemon - garlic - creamy lobster sauce - parmesan **+30 per person**

THIRD COURSE

(choice of one at the time of event)

FREE RANGE ORGANIC CHICKEN - seasonal preparation **GF**

10oz FILET* **GF**

MARKET FISH* - seasonal preparation

MUSHROOM & TRUFFLE TAGLIATELLE - pecorino - braised mushroom

SIDES

(choose 1 for every 2 people - served family style)

GREENS - broccolini **V** / asparagus **V** / market veggies **V**

SPUDS - creamy yukon potatoes **GF** / parmesan truffle fries

DESSERT

(choose 1)

FLOURLESS CHOCOLATE CAKE

SEASONAL CHEESECAKE

Add spark plug shot with dessert - additional 5 per person

\$175 per guest

STEAK UPGRADES, TOPPINGS, SIGNATURE BUTTERS & SAUCES AVAILABLE
PLEASE ASK SALES MANAGER FOR PRICING & OPTIONS

Menu items are subject to change based upon availability & seasonal changes.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of a food borne illness especially when you have a medical condition.*