

# New Year's Eve

FIVE COURSE PRIX FIXE DINNER 85.00

*includes a glass of Adami Prosecco*

*amuse bouche* choice of:

SLICED CHILLED LOBSTER TAIL <sup>GF</sup> lemon-espelette aioli

FRIED CHÈVRE <sup>V</sup> pear chutney, piquillo pepper sauce

*soup or salad* choice of:

MUSHROOM VELOUTÉ <sup>GF · V</sup> truffle crème fraîche

CHICORY SALAD <sup>GF</sup> warm crispy pancetta, dijon mustard vinaigrette, parmesan

*pasta or risotto* choice of:

ARTICHOKE RISOTTO <sup>GF · V</sup> lemon, rosemary, pecorino romano

PRAWN PASTA house-made linguini, roasted tomato, chili flakes, white wine

*entree* choice of:

BRAISED AMERICAN WAGYU BEEF BRISKET <sup>GF</sup>  
pomegranate glaze, smoked winter squash

HAMACHI yellowtail tuna lightly seared, soy-parsley butter, crispy brussels sprouts

GRILLED PORTOBELLO <sup>GF · VG</sup> french green lentils, red wine reduction

*add-on cheese course* + 15.00

SERVES TWO <sup>V</sup> imported italian gorgonzola dolce, spanish manchego,  
dutch balarina aged goat gouda, quince jelly, acme bakeshop whole wheat levain bread

*dessert* choice of:

HOUSE-MADE CANNOLI <sup>V</sup> traditional sweet ricotta, pistachios, chocolate sauce

RASPBERRY MOUSSE <sup>V</sup> almond sponge, salted caramel truffles