

New Year's Eve

SIX COURSE PRIX FIXE DINNER 85.00

includes a glass of Adami Prosecco

amuse bouche

choice of:

SEARED AHI ^{GF} black pepper & coriander, with grapefruit & fennel salad

SLICED ROASTED BEET ^{GF • V} gorgonzola crema, walnut brittle

soup or salad

choice of:

LUCK & MONEY SOUP ^{GF} black-eyed peas, collards, pancetta, vegetables

ARUGULA SALAD ^V crusted goat cheese medallion, dried figs, crispy chickpeas, balsamic-honey vinaigrette

pasta

choice of:

RED WINE RISOTTO ^{GF • V} hazelnuts, currants, provolone picante

BUCATINI smoked guanciale, tomatoes, caramelized onions, red chili flakes, pecorino romano

sorbet

LEMON BASIL ^{GF • V}

entree

choice of:

VENISON FLANK STEAK ^{GF} roasted winter squash, huckleberry sauce

OVEN-ROASTED ORA KING SALMON ^{GF} creamed onions, chocolate cider reduction

GRILLED PORTOBELLO ^{GF • V} french green lentils, pomegranate-red wine sauce

dessert

choice of:

HOUSE-MADE CANNOLI ^V chocolate mousse, caramel corn gelato, chocolate soil

PAVLOVA ^{GF • V} coconut cream, strawberry compote, orange curd, gran marnier, spun sugar