



A Roaring 20's New Years Eve

Menu First Seating – 6:45 to 9:00pm

Cost - \$65.00 per person

First Course

(Select One)

Lobster Pumpkin Bisque or Beet Carpaccio Salad

Entrée

(Select One)

Ravioli

Short Rib Ravioli with a Garlic Butter Sauce Topped with Ricotta Salata

Wild Mushroom Risotto

Wild Mushrooms with Truffle Oil and Parmesan Cheese

Prime Rib

Slow Roasted Prime Rib, Gratin Potatoes and Caramelized Baby Carrots

Branzino

Stripped Bass Served with Beluga Lentils, Julienne Vegetables,
Served with a Champagne Caviar Sauce

Tuscan Chicken

Sautéed Chicken Breast with Asparagus Fresh Tomatoes, Artichokes in a Garlic White Wines Sauce,
Served with Mashed Potatoes and Baby Vegetables

Filet Mignon

8oz. Filet Mignon Topped with Gorgonzola Cheese,
Caramelized Carrots and Mashed Potatoes

Dessert

(Select One)

Banana Berry Crepes

Bananas, Strawberries and Nutella, Served with Vanilla Sauce

Chocolate Lava Cake

Topped with Pistachios



A Roaring 20's New Years Eve

Menu Second Seating – 9:00pm-Close

Cost - \$100.00 per person – Party Favors and Champagne Toast

Appetizer

Shrimp and Calamari Escabeche

First Course

(Select One)

Lobster Pumpkin Bisque or Beet Carpaccio Salad

Entrée

(Select One)

Ravioli

Short Rib Ravioli with a Garlic Butter Sauce Topped with Ricotta Salata

Wild Mushroom Risotto

Wild Mushrooms with Truffle Oil and Parmesan Cheese

Prime Rib

Slow Roasted Prime Rib, Gratin Potatoes and Caramelized Baby Carrots

Branzino

Stripped Bass Served with Beluga Lentils, Julienne Vegetables,
Served with a Champagne Caviar Sauce

Tuscan Chicken

Sautéed Chicken Breast with Asparagus Fresh Tomatoes, Artichokes in a Garlic White Wines Sauce,
Served with Mashed Potatoes and Baby Vegetables

Filet Mignon & Lobster

Filet Mignon Topped with Gorgonzola Cheese, Lobster Tail,
Caramelized Carrots and Mashed Potatoes

Dessert

(Select One)

Banana Berry Crepe

Bananas, Strawberries and Nutella, Served with Vanilla Sauce

Chocolate Lava Cake

Topped with Pistachios