

2024

New Year's Eve Dinner Menu

December 31, 2023
Dinner from 5 PM - 10 PM

4-Course Menu \$99++
With Wine Pairing \$117++

First Course

Choice of One

Roasted Butternut Squash Soup

Crème Fraiche, Buttered Croutons, Dill Sprouts

Rigatoni

Bronze Dye Cut Rigatoni, Fennel Pork Sausage, Spinach, Cured Tomatoes, Parmigiano Reggiano

East Coast Oysters

Half Dozen

Dry Riesling, Adamo Estate Winery, Ontario, Canada - 6 oz

Second Course

Lemon Sorbet

Third Course

Choice of One

Surf & Turf

Canadian Prime Beef Striploin 6 oz, Canadian Lobster Tail 4 oz, Black Garlic Whipped Potatoes, Winter Vegetables, Shallot au Jus

Shiraz, Lillypilly Estate Wines Riverina, Australia - 6 oz

Pan Seared Branzino

Mussels, Clams, Crab Legs, Shrimps, Calamari In a Tomato Brodo, Chilli Garlic Rapini, Toasted Focaccia, Seaweed Salad

Sauvignon Blanc, Villa Maria Estates Marlborough, New Zealand - 6 oz

Spiced Cauliflower Steak

Quinoa & Farro, Winter Vegetables, Ajvar, Crispy Leeks [Vegan]

Sauvignon Blanc, Villa Maria Estates Marlborough, New Zealand - 6 oz

Fourth Course

Choice of One

Chocolate Truffles, Macaroons & Petite Fours

Whipped Cream, Chocolate Ganache, Micro Mint

Raspberry Mousse Dome

Coconut Whipped Cream, Berries, Saba [Vegan]

++ Taxes and gratuity are not included in the price. Please alert your server of any food allergies.
An 18% gratuity will be added to tables of 6 or more.