

# NEW YEARS EVE MENU

SEATING AT 7:30 PM

## STARTERS

LOBSTER BITES WITH REMOULADE  
AHI TUNA TARTARE CROSTINI WITH SWEET SOY GLAZE  
MIXED VEGETABLE & BECHAMEL TARTS

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## MAIN COURSE

GRILLED TENDERLOIN, SERVED WITH OYSTER  
MUSHROOMS IN SILKY CABERNET REDUCTION

FILET OF SOLE ROULADE, WITH SUNDRIED TOMATO  
PESTO & WILTED SPINACH SERVED WITH WHITE  
WINE-TOMATO SAUCE

OVEN ROASTED CHICKEN MEDALLIONS SERVED  
WITH ROSEMARY, GARLIC & PARSLEY

FETTUCINE WITH WINTER VEGETABLES SERVED  
WITH PESTO SAUCE

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## SIDES

ROASTED PARMESAN POTATOES  
HARICOT VERT  
GRILLED BALSAMIC VEGETABLES

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## SALAD

GARDEN SALAD, WITH CHERRY  
TOMATOES, SHAVED PARMESAN,  
PORTOBELLO & PEPPERS

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## DESSERTS

RICOTTINA W/ PISTACHIO  
PROFITEROLES  
MIXED HOLIDAY FRUIT ON  
SKEWERS

\$78 PER PERSON + TAX + GRATUITY