

EST  
**PANORAMA**  
1990

**NEW YEAR'S EVE 2019**

**4 Course Menu - \$95pp**

(not including tax, gratuities & beverages)

Complementary Sparkling Toast at Midnight

**One Seating at 9:00pm**

**ANTIPASTI**

**Choice of one:**

**Shrimp Cocktail** - chilled poached shrimp, champagne vinaigrette

**Lobster Bisque** - lobster and sweet peppers

**Caesar** - romaine, crouton, black truffle, Codesa anchovy, classic caesar dressing

**Burrata** - housemade with goat's & cow's milk blend, house cured capicola, balsamic, toasted crostini

**PRIMI**

**Choice of one:**

**Tortellini** - roasted duck leg filled pasta, porcini brodo

**Rigatoni** - beef ragú, bone marrow whipped burrata

**Fusilli** - black pepper and caramelized locatelli cheese

**Gnocchi al Forno** - San Marzano tomato, baked buffalo mozzarella

**MAIN**

**Choice of one:**

**Filet Mignon** - olive oil potato puree, hen of the woods mushroom, beef sugo

**Salmon** - pan-roasted king salmon, parsnip terrine, caper salmoriglio

**Braciola** - Pennsylvania veal skirt steak, genovese, parsley, broccoli rabe, sweet peppers, parmigiano

**Eggplant Parmigiano (Vegetarian)** - layers of eggplant, burrata, San Marzano tomato

**DOLCI**

**Choice of one:**

**Olive Oil Cake** - chocolate olive oil cake, ganache, amarena cherry

**Tiramisu** - mascarpone, spongecake, espresso semifreddo, chilled espresso crema

**Torta di Ricotta** - ricotta cake, apple butter, warm caramel, dolce di latte, vanilla ice cream

**Mixed Berries** - strawberries, blueberries, raspberries, blackberries with fresh whipped cream

**Espresso, Cappuccino, Coffee, Tea, Decaffeinated Coffee**

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**NEW YEAR'S EVE 2019**

**3 Course Menu - \$65pp**

(not including tax, gratuities & beverages)

**2 Seatings: 4pm or 6:30pm**

**ANTIPASTI**

**Choice of one:**

**Shrimp Cocktail** - chilled poached shrimp, champagne vinaigrette

**Lobster Bisque** - lobster and sweet peppers

**Caesar** - romaine, crouton, black truffle, Codesa anchovy, classic caesar dressing

**Burrata** - housemade with goat's & cow's milk blend, house cured capicola, balsamic, toasted crostini

**MAIN**

**Choice of one:**

**Tortellini** - roasted duck leg filled pasta, porcini brodo

**Rigatoni** - beef ragú, bone marrow whipped burrata

**Fusilli** - black pepper and caramelized locatelli cheese

**Gnocchi al Forno** - San Marzano tomato, baked buffalo mozzarella

**Filet Mignon** - olive oil potato puree, hen of the woods mushroom, beef sugo

**Salmon** - pan-roasted king salmon, parsnip terrine, caper salmoriglio

**Braciola** - Pennsylvania veal skirt steak, genovese, parsley, broccoli rabe, sweet peppers, parmigiano

**Eggplant Parmigiano (Vegetarian)** - layers of eggplant, burrata, San Marzano tomato

**DOLCI**

**Choice of one:**

**Olive Oil Cake** - chocolate olive oil cake, ganache, amarena cherry

**Tiramisu** - mascarpone, spongecake, espresso semifreddo, chilled espresso crema

**Torta di Ricotta** - ricotta cake, apple butter, warm caramel, dolce di latte, vanilla ice cream

**Mixed Berries** - strawberries, blueberries, raspberries, blackberries with fresh whipped cream

**Coffee, Tea, Decaffeinated Coffee**

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**NEW YEAR'S EVE 2019**  
**3 Course Children's Menu - \$30pp**  
(Children 12 & under)  
(not including tax, gratuities & beverages)  
**2 Seatings: 4pm or 6:30pm**

**ANTIPASTI**

served family-style

*Antipasti Misto - meatballs, tomato and mozzarella, tomato pie*

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**MAIN**

Choice of one:

*Chicken Tenders - chicken tenders and hand cut french fries*

*Chicken Parmigiano - chicken breast, slow cooked tomato ragù, mozzarella and spaghetti*

*Spaghetti Bolognese - pasta, slow cooked meat sauce*

*Cheese Ravioli - handmade mozzarella and ricotta filled pasta, San Marzano tomato sauce*

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**DOLCI**

*Ice Cream*