



NEW YEAR'S EVE 2023

3 Course Menu - \$95pp

Includes a Complimentary Glass of Prosecco
(not including tax, gratuities & beverages)

2 Seating's: Between 5:30-6:30 pm or 8:30-9pm

Seasonal Bruschetta

1st Course

Choice of one:

Shrimp Cocktail – chilled poached shrimp, cocktail sauce

Lobster Bisque – butter poached lobster and sweet pepper conserva

Escargots - sautéed garlic, tomato, red pepper flake, parsley, white wine, garlic focaccia crostini

Caesar – baby gem, crouton, classic caesar dressing

Eggplant Parmigiana – local eggplant, sweet pepper ragù, house smoked mozzarella, basil, parmigiano

Lobster Ravioli - homemade ravioli filled with lobster & ricotta in a lobster reduction with a touch of cream

Gnocchi – pomodoro, buffalo milk mozzarella

2nd Course

Choice of one:

Pappardelle - homemade wide noodles, local duck ragù, parmigiano

NY Strip – grilled 10oz strip steak, olive oil whipped potato, mushroom conserva

Pork Tenderloin – butternut squash, green lentils, pomegranate gastrique

Jail Island Salmon – roasted fennel, marble potatoes, celery root, champagne beurre blanc

Braciola – rolled PA veal skirt steak, genovese, parsley, broccoli rabe, soft polenta, parmigiano

3rd Course

Choice of one:

Chocolate Cake – chocolate ganache, Italian meringue, hazelnut

Ricotta Cake – ricotta cake, poached berries, vanilla gelato

Tiramisu – sponge cake, espresso, mascarpone crema, warm espresso dolce di latte

Cheesecake – Seasonal

Coffee, Tea, Decaffeinated Coffee