

NEW YEAR'S EVE

Specials

Soups

Seafood Bisque

or

Celery Root and Roasted Butternut Squash Bisque Duo

\$10



Starters

Fried Calamari with traditional tomato marinara
17.

★ **Frisee Salad** with Toasted Pine nuts
grapefruit segments, goat cheese and kalamata olives
dressed with citrus vinaigrette
14.

Sweet Potato Gnocchi with Pomegranate Arils
arugula and toasted walnuts in house made brown butter sauce
15.



Mains

Grilled Sirloin
in Red Wine Demi-Glace
served with roasted Yukon gold potatoes and broccoli rabe
43.

Sea Bass Fillet
with Lemon Butter Sauce over white beans and spinach
50.

Pan Seared Sea Scallops
over saffron risotto
44.

Braised Bone in Half Duck
in Orange Ginger Glaze with roasted mixed vegetables
42.