



New Year's Eve Menu

Zuppa Del Giorno

Lobster Bisque: Maine Lobster, English Thyme, Blood Orange, Ancho Croutons

\$9 cup, \$16 bowl

Appetizers

Green Lip Mussels: 8 Mussels, Saffron Cream, English Thyme, Fresh Parmesan

\$22.95

Caprese Bruschetta: Vine Ripe Tomato, Ruffalo Mozzarella, Basil, Balsamic Reduction over French Baguette.

\$14.95

Entrée's

(Split Plate \$15.00)

All Entrée's served with Caesar, House Salad, or cup of Minestrone Soup and 2 slices of French baguette.

Crispy Duck Breast: 6oz duck breast, Ancho Rubbed, Dark Cherry Reduction, Black Pepper Polenta, Roasted Red Pepper Coulis, Harriot Verts.

\$42.95

Elk Tenderloin: Ancho Rubbed & Charbroiled over Garlic Rosemary Whipped Potatoes, Cremini Mushroom. Harriot Verts, Balsamic Reduction.

\$47.95

Lobster Ravioli: Maine Lobster, Ricotta, Parmesan, Stuffed House-Made Ravioli, Saffron Cream Sauce, Crispy Prosciutto. \$44.95

Frutti Di Mare: Scallops, Mussels, Calamari, Shrimp, Roasted Tomato, Fresh Basil, Fresh Parmesan

\$47.95

Chicken Saltimbocca: Free Range and no GMO, 7oz Chicken, Scallopini, Thin sliced Prosciutto, Sage Marsala Sauce over Linguine. \$39.95

Desserts

Tiramisu: whipped mascarpone cream, lady fingers, Kahlua, dark chocolate, and amaretto. \$12.95

Cherry Jubilee: Buttercake with Fresh Washington Cherry and Amaretto Reduction, with whipped Mascarpone Cream and a scoop of Vanilla Bean Ice Cream \$12.95