



Happy New Year

FIRST SEATING
5:00- 7:00 PM

APPETIZER
(select one)

- CAESAR SALAD -25
romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, onions, traditional dressing
- HAND MADE GNOCCHI WITH POMODORO -28
san marzano tomato, fresh basil, parmigiano reggiano
- OYSTERS ROCKEFELLER (6) -26
Champagne hollandaise
- POACHED GULF SHRIMP -25
avocado mousse, blood orange vinaigrette
- CHARRED YELLOWFIN TUNA -29
sundried tomato, olive tapenade

ENTRÉE
(select one)

- GRILLED BRANZINO -42
artichokes, gigante beans, leeks, gremolata
- WHOLE LOBSTER & SQUID INK LINGUINE -60
lobster bisque, sherry
- HOMEMADE ORECCHETTE -42
black truffle cream, porcini & maitake mushroom, swiss chard
- 8oz. FILET MIGNON -58
bordelaise sauce, applewood smoked bacon, fingerling potato
- RED WINE BRAISED BONELESS SHORT RIBS -55
creamy polenta, broccoli rabe, cipollini onion

DESSERT

- PISTACHIO & VANILLA BEAN TARTUFO -22
luxardo cherry, lemon-olive oil cake

This menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.