



MENÙ DELLA VIGILIA DI NATALE

CHOICE OF APPETIZER

ZUPPA DI ZUCCA

Butternut squash soup
fresh cracked pepper • creme fraiche

INSALATA DI RUCOLA

Baby arugula • candy beets • candied pecans • goat cheese

CAPESANTE GRIGLIATO

Broiled scallops on half shell • parsley butter • garlic • gruyere cheese

VITELLO TONNATO

Sliced veal • tuna sauce • fried capers

SORBET INTERMISSO

CHOICE OF ENTRÉE

TOURNEIDOS ROSSINI

Filet mignon • foie gras • madeira demi sauce

TAUCCHINO ARROSTO

Roasted turkey breast • roasted chestnuts • herbs • turkey jus

ASTICE ALLA ERBETTE

Grilled lobster tail • garlic herb butter

YELLOWTAIL SNAPPER

Pan seared snapper • saffron broth • chili • lemon vinaigrette

VITELLO AI FUNGHI

Sauteed veal tenderloin • roasted wild mushroom • Barolo wine jus

CHOICE OF DESSERT

RED VELVET CAKE

NY STYLE CHEESECAKE

APPLE ROSE TART

CHOCOLATE TURTLE LAVA CAKE

***Menu is one price of \$75.00 per guest, inclusive of a three course menu.**

Beverages and tax are exclusive*

For your convenience, 20% gratuity will be added to all parties

Happy Holidays!!!

