

# HAPPY NEW YEARS!!

## JUBILATION

\$50 PER PERSON

### INSALATA

CHOPPED CAESAR OR ROASTED  
BEET

### PRIMI

PENNE ARRABIATTA-SPICY TOMATO  
SAUCE WITH PANCETTA

GORGONZOLA CAPPELLINI- GARLIC,  
GORGONZOLA CREAM SAUCE

### SECONDI

SPICED PORK LOIN- CELERY ROOT  
PUREE, BROWN BUTTERED CARROTS,  
BALSAMIC DEMI-GLACE

CRISPY BRAISED CHICKEN LEG-  
GARLIC MASHED POTATOES,  
SAUTÉED GREEN BEANS, BLACK  
MISSION FIG DEMI

### DOLCE

FLIGHT OF MOUSSE- WHITE  
CHOCOLATE BLACKBERRY, MAPLE  
PANCETTA, DARK CHOCOLATE  
RASPBERRY

## RESOLUTION

\$60 PER PERSON

### INSALATA

ARUGULA OR WARM SPINACH

### PRIMI

LINGUINE CON GAMBERI- SPICY  
TOMATO SAUCE, SHRIMP

RAVIOLI DI TARTUFO, CHEVRE AND  
RICOTTA STUFFING, BLACK TRUFFLE  
BUTTER

### SECONDI

BEEF TENDERLOIN- GORGONZOLA  
DOLCE, HERBED RISOTTO, PORT  
DEMI-GLACE

SEARED BLUE MARLIN- EGGPLANT  
CAPONATA, FARROW, BING CHERRY  
COULIS

### DOLCE

FLIGHT OF MOUSSE- WHITE  
CHOCOLATE BLACKBERRY, MAPLE  
PANCETTA, DARK CHOCOLATE  
RASPBERRY

PRICE INCLUDES CHAMPAGNE TOAST  
CONSUMING RAW OR UNDERCOOKED MEATS MAY CAUSE FOOD BORN ILLNESS.

**EXECUTIVE CHEF MARK WADHWANI**