

NEW YEAR'S EVE

MONDAY, DECEMBER 31ST 2018

PRIX FIXE

\$40

SALAD

ARUGULA & GOLDEN BEETS

grapefruit, hazelnuts,
fig balsamic, pecorino

OR

KALE & ROMAINE CAESAR

parmigiano, croutons

ENTRÉE

PAN ROASTED SALMON

polenta cake, garlic haricots verts,
prosecco lobster sauce

OR

WILD MUSHROOM LASAGNA

asparagus, béchamel,
black truffle pecorino

OR

BRAISED SHORT RIBS (+\$5)

ginger glazed carrots, mashed potatoes,
honey stout jus

DESSERT

BROWNIE

espresso gelato

OR

LEMON BAR

whipped cream & berries

OR

TIRAMISU

amaretti biscuit

A LA CARTE

BREAD

ARTISANAL BREADS | \$7

olive oil, sea salt

CHEF'S PLATTER

ANTIPASTI | \$20

chickpea tapenade, baby artichokes,
eggplant caponata

CHEESE & MEATS | \$25

soppressata, prosciutto,
parmigiano, la tur

SALAD

ARUGULA & GOLDEN BEETS | \$14

grapefruit, hazelnuts,
fig balsamic, pecorino

BABY KALE & ROMAINE CAESAR | \$14

parmigiano, croutons

ENTRÉE

PAN ROASTED SALMON | \$24

polenta cake, garlic haricots verts,
prosecco lobster sauce

WILD MUSHROOM LASAGNA | \$21

asparagus, béchamel,
black truffle pecorino

BRAISED SHORT RIBS | \$29

ginger glazed carrots, mashed potatoes,
honey stout jus

DESSERT

BROWNIE | \$9

espresso gelato

LEMON BAR | \$9

whipped cream & berries

TIRAMISU | \$9

amaretti biscuits