

NEW YEARS EVE 2012

STARTERS

- Wild mushroom bisque with sherry crème 10.00
- Simple green salad with tomatoes, sweet basil vinaigrette and goat cheese 11.00
- Caesar Salad shaved reggiano and garlic croutons 11.50
- Spinach salad with pitted dates, strawberries, toasted walnuts, goat cheese tossed in a raspberry vinaigrette 14.00
- Giant calamari flash fried with spicy chili sauce 15.00
- Ahi tuna poki, served with nori and wonton chips 15.50
- NY strip carpaccio with reggiano & horseradish aioli 15.50
- Duck confit and wild mushroom risotto with port wine demi 15.00

PASTA

- Spaghettini - fresh tomatoes, sweet basil, roasted garlic, olive oil 16.00
- Penne with rock shrimp, avocado, tomato, basil and three citrus crème 19.50
- Chicken farfalle - spinach, artichokes, grilled chicken, sun dried tomatoes, mushrooms in a white wine garlic broth 18.50
- Pappardelle with pan seared veal, wild mushrooms, cranberries and port wine demi 25.00
- Lobster and mascarpone ravioli with asparagus & creamy marinara 26.00

ENTREES

- Peanut dusted Ahi Tuna served rare over shrimp sausage and three potato hash 36.00
- 10oz grilled Lobster tail over asparagus and wild mushroom risotto with a tomato Buerre blanc M.P.
- Pepper seared filet mignon on gorgonzola greens with roasted tomato demi glace and truffled potato croquette 38.00
- Oven roasted free range Chicken with sweet herb rub and parmesan and chive mashed potatoes 34.00