

**VOLPE**  
RISTORANTE  
*at Fox Hollow*

NEW YEAR'S EVE 2019

6PM SEATING

FIRST COURSE

(Select One)

**Baked Clams Oreganata**

Baked Herb Bread Crumb Crusted Littleneck Clams

**Caprese**

Homemade Mozzarella & Vine Ripe Tomatoes

**Seafood Cocktail**

Zesty Mix of Fresh Seafood, Tomato, Lime Juices & Hot Sauce

SECOND COURSE

(Select One)

**Roasted Chestnut Soup**

With Duck confit

**Spinach & Blueberry Salad**

Fresh Spinach, Candied Walnuts, Fresh Blueberries, Goat Cheese Light Red Wine Vinaigrette

ENTREES

(Select One)

**Filet Mignon**

Certified Black Angus Topped with Truffle Butter & Port Wine Reduction Sauce

**Shrimp All'Volpe**

Served with Black Rice, Vegetables in a Lemoncello Sauce

**Pollo Cordon Bleu**

Chicken Breast Stuffed with Swiss Cheese & Ham,  
Topped with English Peas & Brown Mushroom Sauce

**Roasted Duck a l'Orange**

Farm Raised Fresh Long Island Duck, Slow Roasted & Served with a Bigarade Sauce

**Salmone Kalamata**

Wild Norwegian Salmon Served with Black Rice & Vegetables

DESSERT TRIO

Chocolate Flan, Crème Brûlée & Traditional Holiday Bread Pudding

**Glass of Wine or Prosecco Included**

**\$75.00/person**

*20% service charge and tax additional*

\*All Items Subject to Change Based on Availability