

NEW YEAR'S EVE 2019

9PM SEATING

FIRST COURSE

Baked Clams Oreganata

Baked Herb Bread Crumb Crusted Littleneck Clams

Caprese

Homemade Mozzarella & Vine Ripe Tomatoes

Jumbo Shrimp Cocktail

Delicious Wild Shrimp Cooked Until Tender, Peeled, Deveined & Chilled
Served with our Zesty House Cocktail Sauce & Lemon Wedges

SECOND COURSE

Roasted Chestnut Soup

With Duck Confit

Spinach & Blueberry Salad

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

ENTREE

Filet Mignon

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

Grilled Veal Chop

Asiago Cheese & Sautéed Mushroom

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 Sweet & Sour Orange Sauce

Colorado Rack of Lamb

Crusted with Pistachio & Bread Crumb

Shrimp Scampi

Sauteed with Garlic, Lemon and White Wine

Bronzino Mediterraneo

Roasted Peppers, Olives, Capers, Basil with Extra Virgin Olive Oil

DESSERT TRIO

Chocolate Flan, Crème Brûlée & Traditional Holiday Bread Pudding

Open Bar & Champagne Toast at Midnight

Select Premium Open Bar. Bottle Service Additional

LIVE MUSIC & DANCING

\$125.00/person

20% service charge and tax additional

**All Items Subject to Change Based on Availability*