

Happy New Years

Preset Menu \$60

HOUSE BRUSCHETTA

*Toasted garlic bread, topped with fresh tomato, olive oil,
basil and shaved parmigiano*

Appetizers Choice Of

FEATURE SOUPS

Clam Chowder or Minestrone

PEAR AND BLUE CHEESE SALAD

*Baby greens, cinnamon poache pears, blue cheese
walnuts and balsamic vinaigrette*

CAPRESE

*Vine ripe tomato, baby arugula, fiore di latte mozzarella, basil
baby arugula, black olives, aged balsamic and extra virgin olive oil*

CAESAR SALAD

*Crisp romaine hearts, croutons, bacon, parmesan
and traditional Caesar dressing*

Main Course Choice Of

GRILLED VEAL CHOP

*Served with a porcini mushroom, rosemary,
creamy roasted garlic, vermouth sauce, daily
potato and mixed vegetables*

MIXED MEAT GRILL

*With angus sirloin, lamb chop and veal medalion,
with a herbed bordelaise jus, daily potato and mixed vegetables*

MIXED SEAFOOD GRILL

*With fresh Mediterranean Branzino fillet, sea scallops and
jumbo prawns, with sauce Grenobloise, risotto and mixed
vegetables*

Dessert Choice Of

CHAMPAGNE PANNA COTTA

Topped with champagne jelly, fresh berries and whipped cream

STRAWBERRY CHAMPAGNE TRIFLE

*With layers of moist champagne sponge cake,
fresh strawberries, whipped cream and vanilla custard*

CHOCOLATE MOUSSE CAKE

*Crispy meringue, callebaut chocolate mousse,
roasted hazelnuts and raspberry coulis*

TIRAMISU

*Lady fingers, espresso, amaretto and
creamy mascarpone mousse*