New Year's Eve Dinner Menu

Served 3:00 pm - 9:00 pm

$69 Per Person

STARTERS

– Choose One –

Fried Calamari Misto
A platter of crispy, golden-fried calamari and mixed vegetables, served with classic marinara sauce and a zesty lemon aioli for dipping.

French Onion Soup
A classic soup featuring sweet, slow-cooked Vidalia onions in a rich broth, topped with a cheesy crostini lid made with melted Gruyere.

Caesar Salad
Crisp, fresh hearts of Romaine lettuce are tossed in our signature, creamy Caesar dressing and accompanied by shaved Parmesan cheese and homemade, toasted garlic crostini.

ENTREES

– Choose One –

Beef Wellington
Seared beef tenderloin wrapped with mushroom duxelles and prosciutto, all encased in a flaky puff pastry and baked until golden brown. Served atop a bed of creamy roasted garlic mashed potatoes with roasted root vegetables and a rich red wine demi-glaze.

Chicken Stemperata, Polenta with Asiago Cheese
Semi-Boneless Chicken prepared "Stemperata" style (a Sicilian sweet and sour sauce of capers, olives, and vinegar), featuring olives, pepperoncini, and aged vinegar, served over a creamy Asiago Cheese Polenta.

Salmon Rustica
Perfectly seared, center-cut filet of premium salmon, gently nestled atop a creamy bed of vibrant pesto risotto,beautifully complemented by tender, toasted cauliflower florets.

DESSERT

– Choose One –

Lemon Cheesecake
Creamy, tangy lemon cheesecake filling.

Chocolate Lava Cake with Creme Anglaise
A warm, decadent chocolate cake with a molten, gooey chocolate center, served with crème anglaise, a light, vanilla-flavored custard sauce.