



HAPPY *New Year*

New Years Eve Tuesday, December 31st 5pm-9pm

Reservations recommended!

entrees served with choice of soup or salad, homemade bread

appetizers & desserts a la carte

salad

local greens, beets, goat cheese, candied walnuts, red onion, pomegranate jewels
dressed with Mediterranean vinaigrette

Caesar salad with house made croutons, parmesan & romano

soup spicy butternut squash soup, pepita tapenade, crispy bread

entrees

roast beef tenderloin, mashed potatoes, asparagus & green peppercorn brandy sauce **\$55**

sea scallops, lobster, saffron cream sauce & trofie pasta **\$55**

crab stuffed fish (salmon/rockfish) hollandaise, wild rice pilaf & spinach **\$42**

duck a l'orange with wild rice pilaf & asparagus **\$44**

pasta inverno - roast squash, local mushrooms, leeks, garlic, white wine
topped with shaved parmesan, toasted walnuts, pomegranate jewels & pasta **\$32**

apps a la carte

baked mini brie, spicy cranberry & ginger chutney, fresh fruit **\$12**

scallops w/ citrus salad & arugula **\$14**

sauteed local mushrooms, polenta cakes **\$13**

A selection of desserts will be available a la carte **\$10**