

New Year's Eve Menu

CHOOSE ONE OPTION FROM EACH COURSE

Entradas

EMPANADA (1)

SPINACH & MOZZARELLA, BEEF, OR CHICKEN

COLD BOARD

CHICKEN MATAMBRE, PROSCIUTTO, MARINATED OLIVES, POTATO SALAD, GRUYÈRE, PICKLED VEGGIES

PROVOLETA NAPOLITANA

GRILLED AGED PROVOLONE WITH PROSCIUTTO, FRESH OLIVES, ARUGULA

Ensaladas

CAPRESÉ

HOUSE—MADE FRESH MOZZARELLA, TOMATO, BASIL, DRIZZLED WITH OLIVE OIL

SPINACH AND APPLE

SPINACH, SLICED APPLES, GORGONZOLA, WALNUTS, WITH HONEY—TRUFFLE VINAIGRETTE

BEETS AND GOAT

MARINATED BEETS, CRUMBLed GOAT CHEESE, ARUGULA, STRAWBERRIES, PECANS

Entrees

BRAISED SHORT RIB AND HOUSE—MADE GNOCCHI

WITH OUR TRUFFLE CREAM, SPINACH, & SHIITAKE MUSHROOM SAUCE

8OZ GRILLED FILET MIGNON

SERVED OVER CREAMY SPINACH & ASPARAGUS RISOTTO

12OZ GRILLED SKIRT STEAK

SERVED OVER BUTTERNUT SQUASH MASHED POTATOES, ASPARAGUS, AND OUR ARGENTINE RELISH

GRILLED CHICKEN BREAST

SERVED WITH HOUSE CHIMICHURRI, OVER ROASTED ROOT VEGETABLES

PAN SEARED SCALLOP FETTUCCINE

WITH HEIRLOOM TOMATOES, CAPERS, HERB BUTTER

Dessert

FLAN CON DULCE DE LECHE — ARGENTINE CARAMEL CUSTARD

CHOCOLATE CHIP BLUEBERRY BREAD PUFFING TOPPED WITH AMARETTO BUTTER SAUCE

CHOCOLATE MOUSSE SERVED WITH CRUNCHY WHITE CHOCOLATE

