

New Year's Menu

STARTER

HORS D'OEUVRES

Home-made bread, garlic aioli
truffle butter

Fish mousse roll with
lime-sour cream

1ST COURSE

Choose one

CAESAR SALAD

Crispy romaine lettuce with a
Caesar dressing, parmesan cheese
and croutons

Add chicken \$5, add shrimp \$7

CAPRESE SALAD

Salad with tomato, mozzarella, pesto
and pine nuts

BEEF CARPACCIO

Thinly sliced beef tenderloin with
horseradish, truffle mayonnaise,
parmesan cheese, arugula,
pine nuts, and capers

CALAMARI

Served with marinara sauce

2ND COURSE

Choose one

CREAMY GREEN ASPARAGUS SOUP

A rich and velvety soup made with
fresh asparagus and a hint of cream

CLEAR FISH SOUP

Home-made with fresh fish

3RD COURSE

Choose one

PETTO DI POLLO

Penne with chicken in
a creamy mushroom-truffle sauce

BARRACUDA FILET

Served with mixed vegetables,
mashed potatoes and a white
wine sauce

SUPER SURF & TURF

6oz tenderloin, 4oz lobster tail with
garlic butter, melted butter, mixed
vegetables and potato cubes

TENDERLOIN STEAK

8 oz tenderloin with mixed vegetables,
French fries and garlic butter

DESSERTS

Choose one

CHOCOLATE BROWNIE

Served with vanilla ice cream
and dulce de leche

CHEESECAKE

Cheesecake served with
vanilla ice cream and a mixed berry sauce

\$125
PER PERSON

