

# NEW YEAR'S EVE

AT



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## *First Course*

**Wild Mushroom Risotto-** Arborio Rice Sautéed with a Wild Mushroom Medley in a Brown Gravy

## *Second Course*

**Insalata Gorgonzola-** Mixed Greens, Roma Tomatoes, Cucumbers, Walnuts and Gorgonzola Cheese with a Balsamic Vinaigrette Dressing

## *Entrée Choice*

**Roasted Chicken-** Oven Roasted Free-range Boneless Half Chicken served with Vegetable of the Day

**Veal Ossobucco-** Braised Veal Shank Slow-cooked in a Natural Veal Ragu Served over Escarole

**Duck all'Arancia-** Double Crisp L.I. Duck with an Orange Grand Marnier Demi Glaze Served with Whole Grain Wild Rice

**Branzino Oreganata-** Mediterranean Sea Bass Baked in a Lemon White Wine Sauce with Seasoned Breadcrumbs, Served with Spinach

**Miso Salmon-** Miso Marinated North Atlantic Salmon Pan Seared Served over Soba Noodles with Wild Mushrooms and Roasted Corn

## *Mixed Dessert Platter*

Open Bar / Champagne Toast / Party Favors

**\$85 pp** plus tax and gratuity (20% minimum)