

Happy

2023

Villaggio Grille
New Years Eve Dinner
champagne toast

3 Course Early Seating \$65 Per Person

Add on Wine Pairing \$50

Soup or Salad

ROASTED BUTTERNUT SQUASH SOUP

with crispy leeks, crème fraîche, Thyme

Novellum Chardonnay, France

CRISP SALAD

Butter Lettuce, Arugula, Toasted Almonds, Apple, Orange Segment, Sherry Shallot Vinaigrette

Flora, Prosecco DOC, Veneto, Italy NV

Entrées

BACON WRAPPED SCALLOPS

Spinach Purée Risotto, Roasted Watermelon Radish, Red Pepper Romesco

Badenhorst, "Secateurs," Chenin Blanc, South Africa

PISTACHIO ENCRUSTED LAMB

Piped Herb Mash, Zucchini Ribbons, Pomegranate Reduction

Chateau De Parenchere, Bordeaux, France '18

BEEF FILET- 8 OZ

Root Vegetable Gratin, Parmesan Spinach Gnocchi, Molasses Butter

Faust, Cabernet Sauvignon, Napa Valley '19

CRAB ENCRUSTED GROUPER

Roasted Purple Sweet Potatoes, Squash Succotash, Hollandaise

Torbreck Woodcutter's, Semillon, Barossa Valley, Australia

Desserts

CREME BRULEE CHEESECAKE

Sant'Antonio, Valpolicella, Veneto, Italy

CHOCOLATE OPERA

Coffee Buttercream, Chocolate Silky Ganache, Joconde Biscuit

Bourgogne Cote Chalonnaise, Burgundy, France '19

LEMON MERINGUE TART

Lemon Curd, Meringue Kisses, Pate Sueree

Ca'Gialla Langhe, Nebiollo, Piedmont, Italy '20