

Happy

2023

Villaggio Grille New Years Eve Dinner champagne toast

3 Course Early Seating \$65 Per Person
4 Course Second and Third Seating \$100 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

Starter

GOAT CHEESE AND BEET TERRINE

Golden Beets Red Beets, Baby Greens, Spiced Walnuts
Los Monteros, Cava, Brut, Spain NV

LOBSTER RAVIOLI

Roasted Tomato, Peas, Sage Butter
Chalk Hill, Chardonnay, Sonoma Coast, CA

ADMIRAL OYSTER DUO

Cucumber Miognette Smoked Trout Caviar
Lagar de La Santina, 100% Albarino, Spain

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