

Villaggio Grille 2019

Four Course with Champagne Toast \$100 Per Person

Appetizers

Salmon Poke

Marinated Salmon Stacked with Red Onion, Smashed Avocado, Topped with Cilantro Cream and House Made Pickled Vegetables

Charcuterie & Cheese Bites

Prosciutto & Manchego with Creole Mustard, Gorgonzola & Bresola with Horseradish Cream, and Smoked Gouda & Capicola with Fig Jam. Served with Pickled Vegetables

Murder Point Oysters

Raw Alabama Oysters with Peach Mignonette and Spiced Pecans

Shrimp Trio

Grilled, Poached, and Fried Gulf of Mexico Shrimp with Sweet Chili Aioli, Spicy Remoulade, Yuzu Vinaigrette

Soup or Salad

Spicy Watercress Greens

Gorgonzola, Pickled Red Onions, Brioche Croutons with Sweet Pear Vinaigrette

Sorrel and Arugula

Candy-Striped Beets, Peach Slices, Cherry Tomato, with Red Wine Vinaigrette

Goat Cheese and Walnut

Spring Mix, Spiced Walnuts, Dried Cherries, Goat Cheese with Roasted Fig Vinaigrette

Clam Chowder

Kennebec Potatoes, Roasted Tomatoes, and Fresh Parsley

Roasted Butternut Squash Bisque

Entree

Roasted Lamb Chops

Mint Pesto Risotto, Collard Greens with Fig Jam Balsamic Drizzle

Pan Seared Snapper

Sweet Potato Gratin, Swiss Chard & Pancetta, Tomato Beurre Blanc and Heirloom Grape Tomato Garnish

Pan Seared Duck Breast

Parmesan Quinoa, Roasted Baby Carrots, Beurre Rouge & Parsley Oil

8 oz Filet

Fingerling Hash, Deep Fried Okra, Molasses Compound Butter

Lobster Tails

Sugar Snap Peas, Roasted Tomatoes, Celery Root Puree with Garlic Butter

Pan Seared Scallops

Butternut Squash Risotto, Broccolini, Topped with Watermelon Radish Slaw

Dessert

Classic Tiramisu

Mascarpone Cheese, Espresso-Infused Ladyfingers and Fresh Cocoa

Lemon Drop Cheesecake

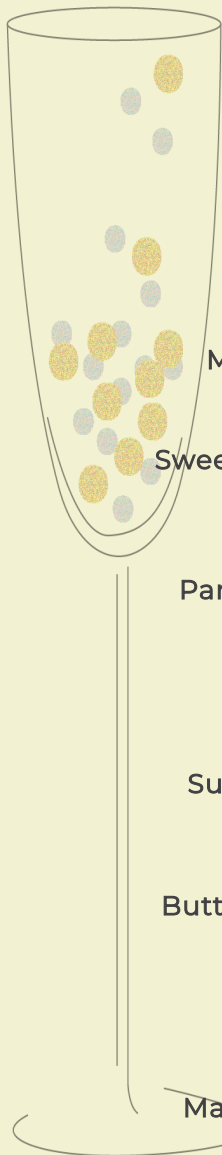
Cheesecake Swirled with Lemon Curd and Vanilla Crumbs

Chocolate Truffle Cake

Premium Belgian Chocolate Truffle Topped with Chocolate Ganache

Cannolis

Filled with White Chocolate Mousse and Dipped in Chocolate



NEW YEAR'S EVE!

