



Happy New Year's Eve

Three-Course Dinner

\$68 per person

(exclusive of beverages, tax and gratuity)

FIRST COURSE (Choice of One)

Roasted Mushroom Soup

Caesar Salad

anchovy oil, fresh egg yolk, parmesan and garlic croutons*

Crispy Polenta

rosemary and gorgonzola sauce

Prosciutto and Endive

shaved parmesan reggiano, olives, green onion and truffle oil

Mixed Baby Greens

lemon, walnuts, pecorino romano, radicchio, belgian endive and olive oil

Green Chile Stew

mild new mexico chile, posole, onions, cilantro and sourdough bread

SECOND COURSE (Choice of One)

Fettucine with Portabella and Crimini Mushrooms

spinach, fried artichokes, truffle oil and parmesan cheese

Spaghetti Bolognese (pork, beef and veal ragu)

spinach, tomato, cream and parmesan

Grilled Scottish Salmon

mashed sweet potatoes, sautéed winter greens, and hazelnut butter

Braised Lamb Shank

creamy polenta, winter greens and gremolata

Chicken Parmesan

melted fontina, roasted tomato sauce and spaghetti

Steamed Manilla Clams

aioli, garlic, thyme, lemon, grilled sour duck bread and linguine

DESSERT (Choice of One)

Eggnog Pannacotta

Italian custard

Dreamsicle

amy's vanilla ice cream and pomegranate granita

Profiteroles

puff pastries, amy's vanilla ice cream and warm callebaut chocolate sauce

Tiramisu

espresso, ladyfingers, mascarpone, rum, toasted hazelnuts

Warm Apple Polenta Crisp

amy's sweet cream ice cream

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We do our best to accommodate needs but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs, or milk.