

ANTIPASTO for the TABLE chef's selection of vegetable antipasti

APPETIZER

choice of

SEAFOOD CRUDO MISTO

ARUGULA & CARAMELIZED PEAR SALAD goat cheese arancini

WINTER VEGETABLE MINESTRONE SOUP

WHITE ASPARAGUS MEZZO RISOTTO

BURRATA CAPRESE SALAD

ENTRÉE choice of

HOME MADE RAVIOLI

hen of the woods mushrooms, truffle cream

ORGANIC LEMON CHICKEN

roast potatoes, lemon-herb sauce, bread crumbs

VEAL CHOP PARMIGIANA

DOVER SOLE ALMONDINE

plugrà butter & haricot verts

STUFFED BROILED LOBSTER FRITTES

NY STRIP 40 DAY DRY AGED PRIME

DESSERT

choice of

CHEESECAKE

CHOCOLATE MOUSSE

LEMONCELLO PIE

MIDNIGHT CHAMPAGNE TOAST . +

chocolate covered strawberries



