**VIOLINO GASTRONOMIA**

**New Year Eve Menu**

**COURSE ONE**

CONIGLIO MIRTILLO TERRINA Rabbit w/ Blueberry & Maple Syrup Terrine, Rocket Green, Berry Balsamic, Garlic Toast

Or

ACETO DI TONNO Ahi Tuna Carpaccio, Micro Chard, Avocado, Mango with Ponzu Sauce

Or

TORTA DI GRANCHIO Panko Truffle Breaded Crab Cake, Seaweed, Chipotle Cilantro Remoulade

Or

COGNAC ARAGOSTA BISQUE Chefs Special Cognac Lobster Bisque

**COURSE TWO**

ITALIAN PROSCIUTTO WRAPPED MELON LIMONCELLO BALSAMIC

**COURSE THREE**

FILETTO DI MANZO AAA Beef Tenderloin Two Ways, Mini Wellington & Grilled Fillet with Italian Classic Mashed Potato & Barolo Beet Demi Reduction

Or

RIPIENO POLLO Herb Crusted Chicken Supreme Stuffed with Sun Dried Tomato, Artichoke, Cream Cheese & Spinach, Potato Gratin Finished with Madagascar Whiskey Peppercorn Sauce

Or

PESCE Pesto Crusted Halibut lemon Zest Topped with Roasted Garlic Lemon Cream Sauce, Seafood Rice Pilaf & Seasonal Vegetable

Or

ROSSO E ORO BARBABIETOLE RISOTTO Herb Roasted red & golden beet cooked in orange juice, House made Cream Sauce & Grana Padano

Or

ARAGOSTA RAVIOLI AI FUNGHI Lingostina lobster with House made Stuffed Mushroom Ravioli, Asparagus, and Sundried Tomato Cabernet Cream Sauce

**ADD ONS/ SHARE** 8 oz NOVA SCOTIA LOBSTER TAIL $22 HERB & WINE SAUTE MUSHROOM $7 PROSCUITTO WRAP ASPARAGUS $9 ALASKAN KING CRAB 8oz $18

**COURSE FOUR**

TARTUFO Italian Style Ice Cream served with Fresh whipped cream

Or

MOUSSE AL CIOCCOLATO Grand Marnier Infused Chocolate Mousse served with Fresh Berries

Or

TIRAMISU Espresso & Kahlua Soaked lady Finger, Layered with Mascarpone & Cream

5% G.S.T and 18% GRATUITY NOT INCLUDED