

NEW YEAR'S EVE

APPETIZERS

FRUTTI DI MARE PLATTER

shrimp, colossal crab meat, Jonah crab claw

THE MEATBALL

slow roasted tomato sauce, whipped ricotta

BURRATA & PROSCIUTTO

roasted pear, calabrian oil, truffle honey

OYSTERS OF THE DAY

Six oysters, lemon, red wine mignonette

OYSTERS WITH OSSETRA CAVIAR

\$25 EXTRA PER PERSON

6 oysters of the day with lemon cream fraiche, parsley oil

2ND COURSE

WINTER POMEGRANATE SALAD & GOAT CHEESE CROQUETTES

endive, brussels sprouts, cranberries, maple mustard dressing

SEAFOOD CHOWDER

New England style chowder

GABRIELE'S HOUSE SALAD

mixed greens, tomatoes, cucumbers, black olives, onions,
gorgonzola, red wine vinaigrette

SHRIMP & GRITS

andouille sausage, roasted peppers, shrimp, glaze

TRUFFLE CARBONARA TAGGLIOLINI

bacon lardons, mix mushrooms, truffle cream

TABLE SIDE: FRESH SHAVED WHITE TRUFFLE \$29 EXTRA PER PERSON

MAIN COURSES

MUSHROOM & TRUFFLE RISSOTTO

greens, parmesan cheese, roasted tomatoes

TABLE SIDE: Fresh Shaved White Truffle \$29 extra pp

LOBSTER PESTO PAPPARDELE

roasted tomato, shaved parmesan, basil pesto

ORGANIC CHICKEN SCARPIELLO

whipped yukon gold potato, asparagus

AMERICAN WAGYU NY STRIP

\$39 EXTRA PER PERSON

smashed rosemary fingerling potatoes,
baby carrots, haricot vert, peppercorn sauce

SEARED ATLANTIC SALMON

sautéed cauliflower, fingerling potatoes,
spinach, roasted tomato vinaigrette

BRODETTO DI PESCE

seafood stew, topped with halibut medallions

CHARD BROILED FILET MIGNON

scallop potato, asparagus, house steak sauce

JAPANESE WAGYU FILET MIGNON

\$79 EXTRA PER PERSON

smashed rosemary fingerling potatoes,
baby carrots, haricot vert, peppercorn sauce

**GRAND SURF & TURF FOR 2 - (\$79 EXTRA) **

30 OZ TOMAHAWK STEAK, TWO LOBSTER TAIL

broccoli rabe, mash potato, green peppercorn sauce

DESSERT

DESSERT PLATTER

** SOUFFLÉ (\$18 EXTRA) **

Grand Marnier, Pistacchio, Passion Fruit, Coconut

\$185 PER PERSON, TAXES AND GRATUITY SEPARATE