



CHRISTMAS EVE SPECIALS

STUFFED VEAL CHOPS

*STUFFED WITH PROSCIUTTO AND GORGONZOLA
IN A RED WINE DEMI GLACE
SERVED WITH GREEN PEAS AND PANCETTA RISOTTO*

GRILLED SALMON

*IN A LIME, PAPRIKA, AND CILANTRO BUERRE BLANC
SERVED WITH ROASTED RED POTATOES AND VEGETABLES*

CHICKEN CARCIOFO

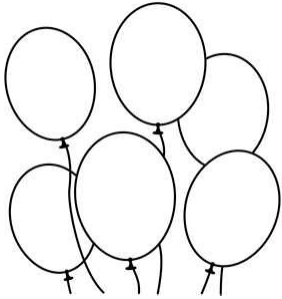
*SAUTEED CHICKEN BREAST AND ARTICHOKE HEARTS WITH PRAWNS
IN A DIJON MUSTARD CREAM SAUCE
SERVED WITH GARLIC MASHED POTATOES AND VEGETABLES*

BABY BEET SALAD

*GOLD AND RED BABY BEETS, FRISEE, RADICCHIO, CANDIED PISTACHIOS
IN A POMEGRANATE REDUCTION*

BREAD PUDDING

*IN A JACK DANIELS CREAM SAUCE
TOPPED WITH CANDIED PECANS*



NEW YEAR'S EVE SPECIALS

LOBSTER CANNELLONI

*LOBSTER MEAT, RICOTTA, MOZZARELLA, SUN DRIED TOMATOES, GREEN ONIONS
IN A TOMATO VODKA CREAM SAUCE
SERVED WITH VEGETABLES*

GRILLED SALMON

*IN A LEMON DILL BUERRE BLANC
SERVED WITH GARLIC MASHED POTATOES AND VEGETABLES*

PRIME RIB

*SERVED WITH SHIITAKE MUSHROOM AND PARMESAN RISOTTO
IN A CINNABAR MERLOT DEMI-GLACE*

NEW YEAR'S EVE SALAD

*SPRING MIX WITH APPLES, BLUE CHEESE CRUMBLES IN A WHITE BALSAMIC
VINAIGRETTE
TOPPED WITH CANDIED PECANS*

CHOCOLATE MOUSSE

TOPPED WITH WILD CHERRIES, WHIPPED CREAM, AND CHOCOLATE SHAVINGS