

# New Year's Menu

## STARTER

### HORS D'OEUVRES

Home-made bread, garlic aioli  
truffle butter

Fish mousse roll with  
lime-sour cream

## 1<sup>ST</sup> COURSE

Choose one

### CAESAR SALAD

Crispy romaine lettuce with a  
Caesar dressing, parmesan cheese  
and croutons

Add chicken \$5, add shrimp \$7

### CAPRESE SALAD

Served with tomato, mozzarella,  
pesto and pine nuts

### BEEF CARPACCIO

Thinly sliced beef tenderloin with  
horseradish, truffle mayonnaise,  
parmesan cheese, arugula,  
pine nuts, and capers

### CALAMARI

Served with marinara sauce

## 2<sup>ND</sup> COURSE

Choose one

### CREAMY GREEN ASPARAGUS SOUP

A rich and velvety soup made with  
fresh asparagus and a hint of cream

### CLEAR FISH SOUP

Home-made with fresh fish

## 3<sup>RD</sup> COURSE

Choose one

### PETTO DI POLLO

Penne with chicken in  
a creamy mushroom-truffle sauce

### BARRACUDA FILET

Served with mixed vegetables,  
mashed potatoes and a white  
wine sauce

### SUPER SURF & TURF

6oz tenderloin, 4oz lobster tail with  
garlic butter, melted butter, mixed  
vegetables and potato cubes

### TENDERLOIN STEAK

8 oz tenderloin with mixed vegetables,  
French fries and garlic butter

## DESSERTS

Choose one

### CHOCOLATE BROWNIE

Served with vanilla ice cream  
and dulce de leche

### CHEESECAKE

Served with vanilla ice cream  
and a mixed berry sauce

**\$125**  
PER PERSON

