

# *New Years Eve*

6 COURSE 2020 TASTING MENU

LIMITED SEATING.  
RESERVATIONS RECOMMENDED.

Begin the holiday evening with a glass of complimentary Prosecco

Lobster in brisee crust, lobster tomato fondue and molecular pesto caviar.

---

Mazarine farms mixed micro greens, parmesan foam, and truffle pearls.

---

Egg Yolk Raviolo with white truffle butter, Julian of sage and parmesan cheese.

---

Domestic Colorado lamb chops with a seasonal vegetable ratatouille and lamb juice reduction.

---

Branzino Colomdore with braised Vidalia onions, cauliflower and extra virgin olive oil.

---

Panna Cotta - Traditional Italian Custard.

\$130.00 PER PERSON.

WINE PAIRINGS AVAILABLE. - FIRST SEATING WILL START AT 3 PM AND LAST SEATING AT 7PM ON NEW YEAR'S EVE.

TO RING IN THE HOLIDAY EARLY WE WILL START THIS MENU ON SATURDAY DECEMBER 26TH.

## APPETIZER/ENTRÉES

Lobster in brisee crust, lobster tomato fondue and molecular pesto caviar

**Appetizer 27.00**

Mazarine farms mixed micro greens, parmesan foam, and truffle pearls.

**Appetizer 18.00**

Egg yolk raviolo with white truffle butter, julian of sage and parmesan cheese.

**Entrée 19.00**

Domestic Colorado lamb chops with a seasonal vegetable ratatouille and lamb juice reduction.

**Entrée 38.00**

Branzino Colomdore with braised Vidalia onions, cauliflower and extra virgin olive oil.

**Entrée 32.00**