

# *New Years Eve Menu*



## **AMUSE BOUCHE**

Housemade Focaccia with Extra Virgin Olive Oil

## **STARTER**

Chargrilled Oysters "Drago's Style"

Foie Gras, Brioche, Fruit Chutney

"Salpicon" South American Pork & Fried  
Plantains

Lump Crab Fritter, Lemon Burrre Blanc

## **SOUP & SALAD**

Raffa's Caesar, Croutons, Caper Blossoms

Italian "Wedding" Soup

Beefsteak Tomato, Ovoline Mozzarella,  
Arugula Mix, White Balsamic

## **ENTREE**

Pan Seared Mucovy Duck Breast, Farro,

Sundried Cherry Gastrique, Broccolini

Gulf Red Snapper, Bacon Wrapped Sea Scallop,

Sweet Pepper Orange Cream, Champagne  
Risotto

Dijon Leg of Lamb, Poached Pear, Yucca Puree,

Toasted Macadamia Nuts

Medallions of Beef Tenderloin, Béarnaise,

Whipped Chevre Potato, Broccolini

## **DESSERT**

Raffa's Triple Chocolate Cake

Tartelette Trio, Chocolate, Lemon, and

Cannoli Cream

Peach and Cinnamon Bread Pudding with

Crème Anglaise



*Call to book 281-360-1436*

*Reservations 5:30pm - 6:30pm - 7:30pm - 8:30pm*

*\$85 per person, plus beverage, tax and service.*

*Menu subject to change*