

# **New Years's Eve Menu**

## ***1st Course***

**Thai Chicken Meatball Soup**

**Wild Mushroom and Gnocchi with Madeira Red Wine Sauce**

**Lemon Poached Shrimp Cocktail with Spicy Pomegranate Sauce, Boston Bibb Lettuce**

**Dry Aged Meatball with San Marzano Tomato Sauce and Polenta**

**Burrata with Pickled Beets, Pistachio Crumbs and Lemon Dressed Arugula**

## ***2nd Course***

***Japanese Eggplant Lasagna with Heirloom Tomato Sauce & Buffalo Mozzarella***

***Statler Chicken Breast with Madeira, Polenta , Spinach, & Crimini Mushrooms***

***8oz Bacon Wrapped Filet Mignon with Crispy Onion Strings, Potato Puree,  
Grilled Asparagus & Bordelaise Sauce***

***Umami Seasoned Chilean Sea Bass, with Baby Corn, Water Chestnuts, Oyster  
Mushrooms, Ginger Garlicky Bok Choy and Lemon Grass Mushroom Broth \$6 up charge***

***John's Last Minute Fresh Seafood Whim***

## ***3rd Course***

***Grilled Strawberry Pound Cake with Grand Marinar Reduction***

***Chocolate Lava Cake with Irish Whipped Cream***

***Bistro Lime Ricotta Pie***

***Mint Chocolate Chip Ice Cream with White Godiva Drizzle***

***Dessert in a Glass***

