

New Years Eve

Appetizers

Double Stuffed Portobella Mushroom

crabmeat, fresh mozzarella, roasted pepper, marinara and marsala sauce
\$19

Black & Bleu Beef Tips

gorgonzola, merlot demi, crostini
\$21

Roasted Garlic & Truffle Custard

wild mushroom ceviche, potato gaufrettes, chili and chive emulsions
\$17

Soup & Salads

Mediterranean Salad

artichokes, hearts of palm, olives, tomatoes, cucumbers, lemon basil dressing
\$13

New England Style Clam Chowder

\$12

Entrees

Herb Crusted Beef Tenderloin

dauphinoise potatoes, winter vegetable medley, sauce Marchant au vin
\$49

Halibut T-Bone

citrus essence, tri color quinoa cake, watermelon and fennel relish
\$48

Seafood Carbonara

jumbo shrimp and scallops, parmesan cream with prosciutto and pancetta, cavatappi pasta
\$47

Cast Iron Seared Pork Porterhouse

spiced sweet potato, bourbon demi, smokey brussel sprouts, peach jalapeno jam
\$43

Café Amalfi