

Happy New Year!

Celebratory Cocktails

NEW YEAR NEW MULE

house-infused grapefruit vodka, rosemary syrup, ginger beer

SMOKED FIG MANHATTAN

Fig infused bourbon, house bitters, fig syrup, sweet vermouth

WHITE WINTER COSMO

Ruby grapefruit infused vodka, elderflower liqueur, white cranberry juice, lime

COUNTDOWN SANGRIA

cabernet, pomegranate juice, rosemary syrup, brandy bathed seasonal fruit, club

Small Plates

JUMBO SHRIMP COCKTAIL

with kettle one cocktail sauce, lemon **12**

TUSCAN MEATBALLS AL FORNO

ricotta, prosecco truffle cream, crispy fried
sage **10**

CHARCUTERIE BOARD FOR TWO

imported meats, fontina, gorgonzola,
and Spanish manchego cheeses, marcona
almonds, olives, guava paste,
and garlic toast **16**

BROWNE BRUSSELS SPROUTS WITH TRUFFLE CREAM

crispy fried sage **11 GF**

FRIED GREEN TOMATOES WITH JAMMY BACON

blue cheese, arugula **12**

MOZZARELLA CAPRESE

house roasted red peppers/ pesto
with pine nuts **10**

CORNMEAL DUSTED FRIED LONG STEM ARTICHOKE

saffron vinaigrette **12**

SKILLET ROASTED CLAMS WITH SPANISH CHORIZO

white cannellini bean ragout,
tomato, basil **12**

GORGONZOLA BAKED FIGS TOPPED WITH BACON

fennel salad, balsamic drizzle **11 GF**

BUTTERNUT SQUASH SOUP 6.2
TOMATO GORGONZOLA SOUP 5.5

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Large Plates

New Year's Eve Specials

**BURGUNDY BRAISED BONELESS SHORT RIBS OF BEEF
BUTTERED EGG PAPPARDELLE PASTA 28**
vegetable medley

FRENCHED PORK CHOP WITH ROASTED MUSHROOM MEDLEY
Crispy prosciutto, truffle cream, mashed potatoes, seasonal vegetable 28

SEAFOOD CIOPPINO ---- THE CLASSIC
Chilean sea bass, shrimp, New England mussels and North Atlantic scallops gently
poached in a hearty red tomato broth; served with garlic croutes 32

VODKA ROSA CRAB PAPPARDELLE 23
jumbo lump crab, tomato vodka rosa sauce, basil

**VEGAN CORIANDER SCENTED CAULIFLOWER CUTLET
WITH LEMONY ROASTED GARLIC TAHINI SAUCE**
melted kale, roasted butternut squash, pomegranate molasses and crispy chickpeas V/GF 19

MOLASSES MUSTARD BBQ SALMON WITH SHERRY BEURRE BLANC 24
roasted garlic beets, quinoa brown rice, Brussels sprouts petals

CASUELA ROAST OF JERSEY SCALLOPS 28
caramelized onions, sherry vinegar butter, whipped potatoes, vegetable *GF*

POACHED CARIBBEAN LOBSTER VODKA ROSA 30
shrimp, lump crab, four cheese ravioli

FILET MIGNON WITH GORGONZOLA BUTTER 32 GF
whipped mashed, vegetable of the day

BRAISED LAMB SHANKS PROVENÇAL 32 GF
pomo d'oro brown sauce, baked polenta with ricotta cheese, vegetable