



NEW YEAR'S EVE MENU | DINNER BUFFET \$99+ PER PERSON

SOUP

Crab & Lobster Bisque (GF)

THE PANTRY

Grilled Asparagus & Zucchini (GF) (V)
Tomato, pecorino cheese,
arugula & basil dressing

Italian Antipasto (GF) (V)
Fagioli fennel salad, marinated
peppers, olive oil & basil, pesto
marinated Fior di latte, grilled
eggplant & vegetables

Orzo Salad
Prosciutto, chicken, peas, white wine
basil, parsley & parmesan

Shaved Brussels Sprout (VG) (GF)
Cranberry, walnuts, white balsamic
& maple vinaigrette

Green Melody (VG)
Mixed green, romaine lettuce, spinach,
assorted condiments & dressings

ARTISAN SELECTION

Alpine Cheese Fondue
Gherkins, baby potatoes & croutons

Cheese Board
Local and imported cheeses, dried fruits,
grapes, bread, crackers, preserves

Charcuterie Board (DF)
Serrano ham, salami, chorizo,
porchetta, figs, homemade terrines, &
country bread, crostini, mustard, olives

Seafood (GF)
Trout gravlax, jumbo shrimp, candied
smoked salmon & bay scallop salad,
cocktail sauce, lemon wedges

CARVING STATION

Beef Wellington with Bordelaise Sauce

Roasted Leg of Lamb (GF) (DF)
Rosemary garlic jus

HOT FOOD

Milanese Osso Buco (GF)

Duck Leg Confit (GF) (DF)
Cherry & port sauce

Roasted Salmon (GF)
Saffron cream sauce

Seafood Gnocchi
Pernod white cream sauce

Rigatoni (V)
Lentil Bolognese

SIDES

Roasted Fingerling Potatoes (GF) (V)
Garlic & shallots

Oven Roasted Winter Vegetables (GF) (VG)
Balsamic Glazed Brussels Sprouts (GF) (V)
& Crispy Garlic

Grilled Vegetables with Winter (GF) (VG)
Pesto
Braised Tomato Lima Beans (GF) (VG)

FORNO OVEN PIZZA

Chorizo & Goat Cheese
Pepperoni
Tomato sauce, mozzarella
Neapolitan (V)
Tomato sauce, mozzarella & oregano

DESSERTS

Tiramisu Bar: Classic, Limoncello, Red Fruit
Croquembouche with Vanilla Cream
Salted Caramel Chocolate Tartelette
Milk Chocolate Mousse

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

(DF) DAIRY FREE