

NEW YEAR'S EVE MENU

THREE COURSES \$45 per person

Reservations: 902.444.7671

For the table Cheesie Flatbread

FIRST COURSE

choice of

BEEF CARPACCIO

Roasted garlic aioli, balsamic,
fired grape tomato, parmesan, micro greens

LOBSTER SALAD

Fire roasted corn, beet frites, fresh dill

FRESH MOZZERALLA BALLS

Breaded fried fresh mozzarella with house marinara sauce

MAIN COURSE

MARGHERITA PIZZA

Tomato sauce, fresh mozzarella, fresh basil

ROASTED VEGETABLE PIZZA

Goat cheese, roaed vegetables, basil and balsamic drizzle

PEAR AND PROSCIUTTO PIZZA

Poached pears, blue cheese, shallots, prosciutto, tarragon aioli

MUSHROOM PIZZA

Three mushrooms, garlic, parmesan, micro, mozza, truffle oil

HAWAIIAN PIZZA

Smoked bacon, caramelized pineapple, sun dried tomato sauce, mozza

THREE MONGERS PIZZA

Meatballs, soppressata, Italian sausage, smoked cheddar,
rosemary honey, crispy rosemary

SEAFOOD PASTA

Herb garlic cream sauce, salmon, scallops, shrimp, fried capers, parmesan

TRUFFLE BEEF STROGANOFF

Served on egg noodles*

DESSERT COURSE

PEPPERMINT CRÈME BRÛLÉE

SALTED CARAMEL TART

CHOCOLATE TORTE*

Gluten-free options