



# NEW YEAR'S MENU \$55



## 1ST COURSE CHOICE OF

### SHAVED APPLE SALAD

Shaved apple, fennel, arugula, candied walnut, feta, orange vinaigrette

### SEARED SCALLOPS

Local scallops topped with bacon & pistachio crumble, served on celeriac puree

### BEEF CARPACCIO

Thinly-shaved beef tenderloin, crispy capers, garlic aioli, arugula



## 2ND COURSE CHOICE OF

### FESTIVE DONAIR PIZZA

Handmade festive donair meat, cherry tomatoes, finely diced onion, mozzarella, house donair sauce

### GREEN PIZZA

Pesto, seasoned roasted squash, kale, feta cheese, pecorino cheese, pumpkin seed

### THE LUMBERJACK PIZZA

Tomato sauce, smoked bacon, sausage, caramelized onions, applewood cheddar, rosemary, maple syrup drizzle

### HAWAIIAN PIZZA

Smoked bacon, pineapple, mozzarella

### MEAT LOVER'S PIZZA

Tomato sauce, bacon, sausage, pepperoni, mozzarella, chili honey

### MUSHROOM PIZZA

House ricotta mix, portobello mushroom, mozzarella, microgreens

Add bacon

### MARGHERITA PIZZA

Tomato sauce, fresh mozzarella and fresh basil

### PEAR PIZZA

Tarragon aioli, red wine poached pears, shallots, blue cheese, prosciutto, microgreens

### PAN-SEARED SALMON

Seared salmon with pistachio gremolata served with roasted garlic and scallion mashed potatoes and green beans

### LOBSTER CARBONARA

Lobster, bacon, peas tossed in a traditional carbonara sauce

### BRAISED SHORT RIB

ADD \$5

Braised local beef short ribs topped with natural jus, served with roasted garlic and scallion mashed potatoes and green beans



## DESSERT

### LEMON MERINGUE CHEESECAKE

Light lemon cheesecake topped with toasted meringue

### CHAMPAGNE CHOCOLATE CANNOLIS

Crispy filled cannolis with a champagne cream and chocolate

