



NEW YEAR'S MENU \$55



1ST COURSE CHOICE OF

SHAVED APPLE SALAD

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

CRUSTED SEARED SCALLOPS

Served with mint jelly and micro greens

FIRECRACKER MEATBALLS

Sweet and spicy firecracker meatballs



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

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

HAWAIIAN PIZZA

Tomato sauce, bacon, pineapple, mozzarella

FRIED SAGE & SAUSAGE TAGLIATELLE

Tagliatelle, butter, sage, crumbled sausage, pepperonatta, pecorino

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



3RD COURSE

LEMON MERINGUE CHEESECAKE

Light lemon cheesecake topped with toasted meringue

CHAMPAGNE CHOCOLATE CANNOLIS

Crispy filled cannolis with a champagne cream and chocolate

