

# NEW YEARS EVE THREE COURSE MENU

## FIRST COURSE

~CHOICE OF~

### CAESAR CLASSICO

Romaine Hearts, Shaved Parmigiano Reggiano, Baked Croutons

### BEEF CARPACCIO

Baby Arugula, Hearts of Palm, Shaved Parmesan, Black Truffles, Lemon, E.V.O.O.

### THE AVE SALAD

Mixed Greens, Candied Walnuts, Orange Segments, Crumbled Goat Cheese,  
Grain Mustard, Honey Orange Dressing

### JUMBO SHRIMP COCKTAIL

Chilled and Served with our Classic Cocktail Sauce

## ENTREES

~CHOICE OF~

### MAINE LOBSTER RAVIOLI

Maine Lobster and Ricotta filled Ravioli in Lobster Bisque  
Garnished with Fresh Lobster

### FETTUCCINE WITH PORCINI MUSHROOM AND BLACK TRUFFLES

Fresh Porcini Mushroom, Black Truffles, Homemade Fettuccine  
Served in Creamy Mushroom Sauce, Pecorino Cheese

### JUMBO U10 SCALLOPS

Seppia Ink Risotto, Asparagus Tips, Cherry Tomato,  
Finished in Lemon Caper Sauce

### CHILEAN SEABASS

Pan Seared Chilean Seabass Served Over Baby Bok Choi, Shitake Mushrooms  
Finished in Saffron Sauce

### CHICKEN PARMIGIANA OVER LINGUINE

Breaded Pounded Served Parmigiana Style with Handmade  
Linguine in San Marzano

### SURF & TURF

Center Cut Filet Mignon, Jumbo Prawns, Served over Asparagus, Roasted Potatoes,  
Finished in Light Peppercorn Sauce

### ROASTED AUSTRALIAN RACK OF LAMB

Served over Smoked Bacon and Onion Roasted Potatoes, Sautéed Brussel Sprouts,  
Finished in Tawny Port Wine Reduction

## DESSERT

### CHEF'S SPECIAL

New York Style Cheesecake with Berry Compote