



## Happy New Year's Eve

Three-Course Dinner  
\$65 per person  
(exclusive of beverages, tax and gratuity)

**FIRST  
COURSE**  
(Choice of One)

**Roasted Mushroom Soup**  
truffle oil

**Mixed Baby Lettuces**  
lemon, walnuts, pecorino romano and olive oil

**Prosciutto and Endive**  
prosciutto di parma, shaved parm, truffle oil and scallions

**Crispy Polenta**  
rosemary and gorgonzola sauce

**Caesar Salad**  
anchovy oil, fresh egg yolk, parmesan and garlic croutons

**SECOND  
COURSE**  
(Choice of One)

**Chicken Parmesan**  
melted fontina, roasted tomato sauce and spaghetti

**Lasagne Bolognese**  
house-made pasta, and parmesan reggiano

**Linguini with Portabella, Shitake and Crimini Mushrooms**  
spinach, fried artichokes, truffle oil and parmesan cheese

**Grilled Scottish Salmon with French Lentils**  
gold and red beets, tapenade and aioli

**Local NM Lamb Shank** (+\$5)  
gremolata, sauteed kale and mashed potatoes

**DESSERT**  
(Choice of One)

**Buttermilk Pannacotta**  
pomegranate seeds

**Tiramisu**  
Espresso-soaked lady fingers, mascarpone, callebaut chocolate shaving and toasted hazelnuts

**Callebaut Chocolate Pot de Creme**  
rich chocolate custard and whipped cream

**Warm Apple Polenta Crisp**  
chimayo apples and vanilla cream