

NEW YEARS EVE \$ 55 PRICE FIXED MENU

4:00 – 8:30 SEATING

***SELECT ONE FROM EACH COURSE INCLUDES DESERT**

Beginnings

FALAFEL

served over romaine with tahini sauce with cherry tomatoes

SPANISH LAMB SAUSAGE

grilled and served over tabbouleh

SICILIAN RICE BALLS

stuffed with mozzarella and green peas with a roasted garlic tomato sauce

ROASTED VEGETABLE MOUSSAKA

topped with a béchamel sauce and Sicilian breadcrumbs

ROMAINE LETTUCE

with tomatoes, red onions, cucumbers, peppers, black olives, feta cheese and Za'atar served with red wine vinegar

PISTACHIO GOAT CHEESE

*with field greens, red onions and mushrooms
in a balsamic dressing*

FARRO SALAD

*with sundried tomatoes, capers, olives, sweet peppers
and feta cheese in a sherry wine vinaigrette*

QUINOA ROASTED BEET SALAD

*with red radish, carrots, red onion, mint and gorgonzola
cheese in a lemon honey vinaigrette*

Entrees

HOMEMADE GNOCCHI

*served with eggplant, grape tomato, extra virgin olive oil
and ricotta salata*

SHRIMP AND LONG ISLAND CLAMS

*sautéed with garlic, grape tomatoes and white wine
with Spanish risotto with green peas*

BRANZINO

a Mediterranean sea bass roasted with grape tomatoes, garlic, fresh thyme, grilled lemon over Risotto

BLACK ANGUS HANGAR STEAK

*au poivre with a peppercorn brandy Dijon sauce
and grilled lemon roasted potatoes*

MORROCAN CHICKEN

*braised chicken thighs with Moroccan spices, onions, lemon,
garlic, ginger and olives over couscous*

LAMB TAGINE

*a lamb cube stew with potatoes, peas, carrots,
tomatoes and Moroccan couscous*

CRAB CAKES

*served over lentil relish with an orange fresh
tarragon beurre blanc sauce*

CASABLANCA COUSCOUS

*with roasted vegetables truffle and topped with
pecorino romano cheese*

LAMB SHANK

with roasted potatoes, lemon relish, and a port wine reduction with a side of tzatziki sauce

Chef Ash's Signature Selections

*** \$6 SURCHARGE**

OCTOPUS CEVICHI APPETIZER

Mediterranean catch with red onions, tomatoes, cilantro, and jalapeños marinated in lemon lime juice

NEW ZEALAND RACK OF LAMB

*in a port wine reduction served
with banana sweet potato and organic kale*

CIPPINO

*shrimp, mussels, clams, tilapia, escargot & octopus
sautéed in a shrimp tarragon sauce over risotto*

PAPPARDELLE SHORT RIB RAGU

*homemade pasta with shredded short-ribs, porcini mushrooms, caramelized red onions,
and green peas served in a light mushroom cream sauce*

Dessert

LEMON DESSERT PLATTER

a slice of almond cake, baklava, berries & cream and biscotti

Sides \$7

**Roasted Potatoes with Grilled Lemon
Tabbouleh**

**Eggplant Capponata
Baba Ganoush**

**Truffled Mushroom Garlic & Oil
String Beans with Almonds**

Hummus

**NEW YEARS EVE \$ 70 PRICE
FIXED MENU FROM 9:00 UNTIL THE LAST TABLE**

***SELECT ONE FROM EACH COURSE INCLUDES DESERT**

Beginnings

FALAFEL

served over romaine with tahini sauce and cherry tomatoes

ESCARGOT

*served with organic grape tomatoes, garlic and thyme
in a white wine sauce*

OCTOPUS CEVICHE

Mediterranean catch with red onions, tomatoes, cilantro, and jalapeños marinated in lemon lime juice

MERGUEZ LAMB SAUSAGE

grilled and served over tabbouleh

SICILIAN RICE BALLS

*stuffed with mozzarella and green peas with
a roasted garlic tomato sauce*

OUZO MUSSELS

with a lime and cilantro sauce and feta cheese

ROASTED VEGETABLE MOUSSAKA

topped with a béchamel sauce and Sicilian breadcrumbs

STUFFED BOSCH PEARS

with crabmeat and gorgonzola cheese in a port wine reduction

Salads

ROMAINE LETTUCE

*with tomatoes, red onions, cucumbers, peppers, black olives,
feta cheese and Za'atar served with red wine vinegar*

PISTACHIO GOAT CHEESE

*with field greens, red onions and mushrooms
in a balsamic dressing*

FARRO SALAD

*with sundried tomatoes, capers, olives, sweet peppers
and feta cheese in a sherry wine vinaigrette*

QUINOA ROASTED BEET SALAD

*with red radish, carrots, red onion, mint and
gorgonzola cheese in a lemon honey vinaigrette*

BABY ARUGULA SALAD

*with pears, radish, red quinoa and
French Roquefort cheese in a blueberry vinaigrette*

Entrees

HOMEMADE GNOCCHI

*served with eggplant, grape tomato,
extra virgin olive oil and ricotta salata*

SHRIMP AND LONG ISLAND CLAMS

sautéed with garlic, grape tomatoes and white wine with Spanish risotto and green peas

BRANZINO

*a Mediterranean sea bass roasted with grape tomatoes,
garlic, fresh thyme, grilled lemon over Risotto*

BLACK ANGUS HANGAR STEAK

*au poivre with a peppercorn brandy Dijon sauce
and grilled lemon roasted potatoes*

NEW ZEALAND RACK OF LAMB

*in a port wine reduction served
with banana sweet potato and organic kale*

CIPPINO

*shrimp, mussels, clams, tilapia, escargot & octopus
sautéed in a shrimp tarragon sauce over risotto*

PAPPARDELLE SHORT RIB RAGU

*homemade pasta with shredded short ribs, porcini mushrooms, caramelized red onions,
and green peas served in a light mushroom cream sauce*

CRAB CAKES

*served over lentil relish with an orange fresh tarragon
beurre blanc sauce*

CASABLANCA COUSCOUS

*with roasted vegetables truffle and topped
with pecorino romano cheese*

Dessert

*** COFFEE AND TEA INCLUDED**

FRENCH ALMOND CAKE

MANGO PANNA COTTA

TIRAMISU

BREAD PUDDING

BAKLAVA

BERRIES & CREAM

Sides \$7

Roasted Potatoes with Grilled Lemon

Eggplant Capponata

Truffled Mushroom Garlic & Oil

Tabbouleh

Baba Ganoush

String Beans with Almonds

Hummus