

NEW YEAR'S EVE MENU 2012



Five Course Dinner including Aperitivo and Drink upon entry.
Celebration starts at 6:00PM with DJ and fireworks at Bayside! – \$150 per person
Price applies to reservations made before December 12th. Limited seating available.

Aperitivo

<i>Ostriche crude</i> Raw Oysters	<i>Mimosa</i> Bellini
<i>Gamberetti fritti</i> Shrimp Tempura	Prosecco "TerreDomini" (Two glasses)
<i>Bruschetta di polenta con porcini</i> Polenta Bruschetta with porcini mushrooms	Montepulciano d'Abruzzo (Two glasses)
	Pinot Grigio (Two glasses)

First course: Antipasto

<i>Carpaccio di Salmone Marinato agli agrumi di Sorrento</i> Salmon Carpaccio Marinated with citrines sauce
<i>Insalata di Mare</i> Salted seafood salad with lemon, garlic and Italian parsley
<i>Gamberetti in Pastella</i> Lightly Fried Shrimps
<i>Soute di frutti di Mare con crostini</i> Sautéed Clams and Mussels with seasoned breadcrumbs

Second course: Primo Piatto

<i>Ravioli ripieni di astice in bisque di pesce e tartufo nero</i> Home made ravioli with fish bisque sauce and black summer truffles
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Third course: Fish

<i>Filetto di spigola in salsa al limone con asparagi alla griglia</i> Sea bass filet in a lemon sauce with grilled asparagus
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Fourth course: Meat

<i>Filetto di Manzo in crosta di caffe con salsa al Barolo e patate arrosto</i> Filet Mignon crusted with espresso coffee beans with Barolo sauce and roasted potatoes

Fifth course: Degustazione di Dolci

Mini Tiramisu, Cannoli, Babá e Guazzetto di Frutta con Gelato al Limone

*A 50% deposit is required to make your reservation. Cancellation policies apply. Reservations are being accepted on a first-come, first-serve basis. Prices shown are exclusive of 20% service charge and 8% tax. Discounts, gift cards and room charges do not apply.