

HAPPY  
*New Year* 2019



\$59.00/per person

NOTE: Regular menu available

NEW YEAR'S EVE MENU

FIRST COURSE

Choice of BODEGA SALAD

baby romaine lettuce, spinach, heirloom tomatoes, artichoke hearts, cucumber and balsamic vinaigrette (GF,V, VG)

*Or*

OLD WORLD CAESAR SALAD\*

baby romaine lettuce and garlic anchovy dressing, served with croutons

SECOND COURSE

Cup of LOBSTER BISQUE

lobster cream, tomato, tarragon and cognac

*Or*

Cup of TOMATO BASIL BISQUE

roasted tomatoes, fresh basil, thyme, oregano, onion, garlic and olive oil

THIRD COURSE

PERUVIAN CEVICHE\*

poached shrimp, onion, cilantro, cucumber, mixed with mango and pineapple in fresh squeezed lime juice, finished with fried plantains and avocado

FOURTH COURSE

SURF N TURF\*

6 oz. beef tenderloin served with fried Yukon potatoes, truffle oil, parmesan cheese, topped with a maple bacon glaze and 5 peach glazed shrimp with a tropical salsa

FIFTH COURSE

NYC CHEESECAKE

cheesecake topped with fresh berries and caramel {VG}

*Or*

COCONUT FLAN

custard made with coconut milk and dairy-free caramel sauce - garnished with fresh berries and mint leaf (GF,VG)

Please inform us of any food allergies in advance

\* Food Consumption Warning. These items can be cooked to order. Consuming raw or undercooked eggs, meat, poultry or seafood, may increase your chances of food borne illness.