

Baci



NEW YEAR'S EVE MENU

\$75.00 PER PERSON

SALAD + APPETIZER BUFFET

Herb Focaccia Bread
Assorted Cured Meats
Assorted Cheeses
Assorted Dips with Crostini
White Bean Hummus
Edamame Hummus
Beet Honey & Yogurt Dip
Roasted Vegetable Platter
Butternut Squash & Arugula Salad
Pear Goat Cheese Salad
Heritage Green Salad
Caesar Salad

MAIN COURSE (CHOICE OF ONE)

Seared Beef Tenderloin
with green peppercorn brandy demi-glace, potato gratin dauphinoise, fresh market vegetables

Tomahawk Pork Chops
brandy + espresso marinated tomahawk pork chops with Martinelli apple glaze, potato gratin dauphinoise, fresh market vegetables

Leek Wrapped Halibut Tournedos
with chimichurri salsa, lemon sage butter gnocchi, fresh market vegetables

Seared Duck Breast
with triple sec orange glaze, roasted fingerling potatoes, fresh market vegetables

Four Point Rack of Lamb
with rosemary mustard sauce, potato gratin dauphinoise, fresh market vegetables

Lobster Ravioli
topped with crab, shrimp, and scallops in rosé sauce

Quinoa + Chickpea Pilaf (vegan)
tuscan bean hummus, extra virgin olive oil, fried basil

DESSERT BUFFET

Valenica Orange Cake
Signature Cannolis
Poached Figs
Peruvian Suspiro Limeño
Argentinian Chocotorta
Tiramisu
Cheesecake
Fresh Fruit Platter