

# New Year's Eve at Massimo's

Includes: Shared Appetizer, Starter, Intermezzo, Entrée and Dessert

## SHARED APPETIZER

### Bruschetta alla Massimo

Herb Baked Crostini with Tomato, Basil, Balsamic, & Extra Virgin Olive Oil

## STARTER

Choice of One

**Porcini Mushroom Ravioli**  
Spinach, Leek Broth

**Grilled Dungeness Crab Cake**  
Piquillo Red Pepper Sauce - Avocado Cream

**Lobster Bisque**  
Crème Fraiche

## INTERMEZZO

### Holiday Salad

Winter Greens with Herb Vinaigrette with Roasted Baby Beet Shavings drizzled with Pomegranate Reduction

## ENTRÉES

Choice of One

### Filet Mignon 66

Herb Roasted Potatoes & Seasonal Vegetable, Red Wine Demi

### Char-Broiled Double Cut Pork Chop 52

Creamy Thyme Polenta, Asparagus, Pear Chutney

### Roasted Rack of Lamb 69

With Rosemary Mint Demi-Glace, Herb Roasted Potatoes and Seasonal Vegetable

### Eggplant Tower 50

Polenta Cake & Grilled Eggplant layered with Ricotta and Pomodoro Sauce topped with melted Mozzarella - Spaghetti Squash Pomodoro

### Roasted Tuscan Chicken Breast 52

Stuffed with Fontina, Mushrooms and Leeks - Chicken Jus served with Seasonal Vegetable and Risotto

### Herb Crusted California Corvina Seabass 61

Lemon-Caper Butter, Winter Vegetables and Risotto

### Sea Scallops and Garden Risotto 57

Asparagus, Spinach, Peas, Green Onion, Garlic and Mascarpone Cheese

### Broiled Petite Filet Mignon & Lobster Tail 76

Drawn & Maître D' Butter - Seasonal Vegetable & Herb Roasted Potatoes

## DESSERT

Choice of One

### Sorbet Trio

Limoncello, Raspberry and Mango with Strawberry Drizzle

### Tiramisu

Lady Fingers with Mascarpone Cream dusted with Coaco

### Chocolate Temptation

Layers of Chocolate Cake filled with Chocolate and Hazelnut Creams & a Hazelnut Crunch with a Chocolate Glaze - with Raspberry Coulis

### Vanilla Crème Brulee

Vanilla Custard with Burnt Sugar Glaze

## WINE PAIRING OPTION

**Includes Three Glasses of Wine with one served with Appetizer & Starter, second with Entrée and third with Dessert. - add \$30**

Appetizer & Starter: B&G Blanc de Blanc; Entrée (choice of): Decoy Pinot Noir, Wente Riva Ranch Chardonnay, Duckhorn Sauvignon Blanc or Napa Cellars Cabernet; Dessert: Lange Twins Moscato

Special Children's Menu Available - See Server for Details. Discounts and Coupons are Not Valid on this day. 18% Service Charge may be added to groups of 8 or more. Splitting of Entrées is not allowed. Sales tax will be added to all purchases. Corkage is \$18 per 750ml. Menu subject to change due to market conditions.