

New Year's Eve 2020

70 per person

First

(select one)

Stone Rose SALAD

Mixed Field Greens, Wisconsin Sharp Cheddar,
Candied Pecans, Apples, Cider Vinaigrette

LOBSTER BISQUE

grilled crostini, tarragon oil

CAESAR

baby romaine, shaved piave, pumpernickel crouton

Second

(select one)

BURRATA

arugula, harrissa honey vinaigrette, pecan

CALAMARI

sweet & spicy chili glaze, shredded carrots,
serrano peppers, scallions, sesame seeds,
avocado crème fraiche

SHORT RIB AND MAC SPRING ROLLS (2)

braised short rib, mac & cheese, scallions,
spicy white cheddar sauce

CARAMELIZED BRUSSELS

miso glaze, bacon, brown butter crumb

Third

(select one)

BLACK TRUFFLE RISOTTO

shaved truffles, wild mushrooms, roasted squash

10oz TOP SIRLOIN

herb mash, rosemary truffle sauce, bacon swiss
chard, red wine salt

BACON WRAPPED BONE-IN PORK CHOP

Herb Mash, Garlic Swiss Chard,
Butternut Squash Sauce

YELLOWFIN TUNA

wasabi mash, cucumber mango salsa, lime paprika
vinaigrette

Fourth

(select one)

CHOCOLATE CAKE

fresh fruit

POACHED PEAR GELATO

fried doughnut, almond crumble

Dinner and Bubbles for Two (for takeout) | 150
Two four-course Tasting Menus and a bottle of
Ca' Furlan Prosecco. Please call 484-532-7300 by 4pm
on December 31st to place your order.