

Onda

R I S T O R A N T E
W I N E L O U N G E

New Year's Eve Menu 2010

FIRST COURSE

White Truffle Risotto

Or

Mixed Greens | Shrimp Milanaise

Caviar Gremolata | Chive Oil

SECOND COURSE

Seared Beef Tenderloin | Lobster En Crosta

Saffron Polenta Cake

Or

Grilled Veal Chop | Crispy Sweet Breads

Broccoli Rabe | Porcini Grappa Reduction

THIRD COURSE

Zuppa Inglese

Blood Orange Curd | Almond Cake | Mascarpone

Hazelnut Chocolate Torta

Amerena Cherries

THREE COURSE DINNER MENU \$90.00 PER PERSON
WINE PAIRING ADDITIONAL \$30.00 PER PERSON

(Tax & Gratuity Not Included)