



genovese
ITALIAN RESTAURANT
SEASONAL NORTHERN ITALIAN CUISINE

New Year's Eve Menu
Three Course Dinner

ANTIPASTI (choice of one)

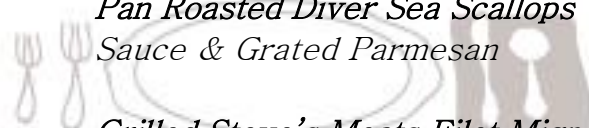
Creamy Maine Lobster Soup with Diced Shrimp, Bread Crumbs & drizzled with White Truffle Oil *Librandi Ciro Bianco, Calabria*

Duo Tartar of Ahi Tuna and Salmon with Caper Aioli Sauce & Toasted Walnut Bread *Fontana Candida Frascati, Latium*

Grilled Fresh Sea Scallop Served over Butternut Squash Cake alla Plancha, Roasted Pear Sauce & Sage *Marchetti Verdicchio Classico, Marche*

Maine Lobster Tail and Blue Crab with Mixed Baby Greens, Poached Olive Oil Pear Tomatoes, Shaved Parmesan & Caper Orange Vinaigrette *Arigiolois "Costamolino" Vermentino, Sardinia*

MAIN COURSE (choice of one)



Pan Roasted Diver Sea Scallops with Artichoke Ravioli, Saffron Vanilla Sauce & Grated Parmesan *Banfi Fontanelle Chardonnay, Toscana*

Grilled Steve's Meats Filet Mignon Topped with melted Blue Cheese. Served with Watercress Salad tossed in Raspberry Vinaigrette, Grilled Cherry Tomatoes & Shaved Parmesan *Brancaia Tre Super Tuscan, Tuscany*

Seared Ahi Tuna with Cauliflower Puree, Grilled Asparagus, Toasted Hazelnuts, Caper Aioli Sauce & Grilled Lemon *Kris Pinot Noir, Delle Venezie*

DESSERT (choice of one)

Cannoli Stuffed with Fresh Ricotta Cheese, Fruit, Mint & Orange Thyme Sauce *Folonari Moscato, Veneto*

Hazelnut Chocolate Cake with Vanilla White Truffle Gelato & Rosemary Syrup *Vigne Regali Brachetto D'acqui Rosa Regale, Piedmont*

\$45/person (not inclusive of tax & gratuity)

Add \$12/person for Wine Pairing

No Promotions Accepted