

*felina* STEAK

# new year's eve 3-course *dinner*

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## antipasti

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*choice of*

### Caesar Salad

*baby romaine, parmigiano, garlic bread crumb, lemon*

### Burrata & Pears

*coppa, asian pear, mint, grilled focaccia*

### Yellowtail Crudo

*citrus, caviar, crispy tempura*

### Felina Fire-Roasted Oysters

*pancetta, herb breadcrumb, calabrian chili*

### Crispy Pork Belly

*creamy polenta, black truffle, pickled shallots*

### Black Truffle Risotto

*pecorino, roasted garlic, chives  
+\$10*

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## secondi

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*choice of*

### Lobster Ravioli

*champagne crema, guanciale*

### Prosciutto Wrapped Cod

*garbanzo beans, escarole, black garlic*

### Orvia Duck Breast

*parsnip puree, roasted grapes, fregola, duck jus*

### Barolo Braised Short Rib of Beef

*potato puree, kale, heirloom carrots*

### Roasted Cauliflower Steak

*farro, salsa verde, gala apple*

### 10 oz Filet Mignon

*potato gratin, broccolini, maître d butter, bordelaise  
+\$15*

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## dolce

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*choice of*

### Sicilian Cannoli

*candied orange, pistachio, amarena cherry*

### Chocolate Mousse

*whipped cream, mixed berries*

### Raspberry Champagne Crème Brûlée

*chocolate almond biscotti*

### Lemon Ricotta Cheesecake

*semolina crumble, blood orange coulis*

★ *Chef de Cuisine, Christopher Jonas* ★

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*adults \$95+ tax | children under 12 \$30+ tax  
20% gratuity will be added to parties of 8 or more*



**MAKE A RESERVATION**