

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

..... **antipasti** .....

*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*

..... **secondi** .....

*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*

..... **dolce** .....

*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*

..... \* .....

*Executive Chef, Jerry Villa*

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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**