

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

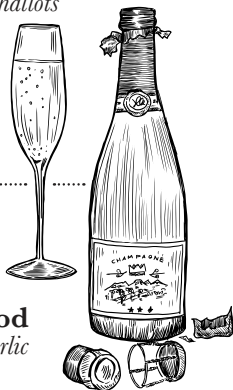
semolina crumble, blood orange coulis



Executive Chef, Francesco Palmieri



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



MAKE A RESERVATION