felina

new year's eve
3-course dinner

MAKE A RESERVATION

antipasti

choice of

Caesar
Baby Romaine, Parmigiano, Garlic Breadcrumbs, Lemon

Truffle Caprese
Heirloom Cherry Tomatoes, Burrata, Truffle Oil, Balsamic

Carpaccio Di Manzo
Lemon-Pepper Emulsion, Parmigiano

Tuna Crudo
Sashimi Grade, Cucumber, Radish, Crispy Caper, Olive Oil

Fire-Roasted Oysters
Pancetta, Herb Breadcrumb, Calabrian Chili

Tartufo E Funghi
Tagliolini, Black Truffle, Porcini
+10



secondi

choice of

Pan-Seared Halibut
Saffron Bisque, Rabe

Agnolotti
Lobster, Mushrooms, Ricotta

Pollo Arrosto
Braised Pearl Onions, Castelvetrano Olives, Preserved Lemon

Braised Veal Short Ribs
Root Vegetables, Kale, Smashed Creamer Potatoes

Roast Cauliflower Steak
Farro, Salsa Verde, Roast Apples

10 Oz Filet Mignon
Broccolini Oreganata, Truffled Potatoes, Barolo Wine Reduction
+16

dolce

choice of

Chocolate Mousse
Whipped Cream, Berries

Raspberry Champagne Crème Brulee
Chocolate Almond Biscotti

Tiramisu
"Deconstructed"

Olive Oil Cake
Rosemary, Sea Salt, Strawberries

Executive Chef, Christopher Jonas

adults $99+ tax | children under 12 $30+ tax
20% gratuity will be added to parties of 8 or more