

CAVO

**NEW YEAR'S EVE
5 COURSE TASTING MENU**

1st course

Tuna Napoleon, sushi grade tuna, goat milk feta cheese parfait
or
Pumpkin soup, pumpkin puree, cranberry coulis

2nd course

Greek salad, vine ripened tomatoes, cucumber, olives, feta, red onions, capers, arugula
or
Wild mushroom risotto, arborio rice, myzithra cheese, white truffle oil

3rd course

Branzino filet, baked, artichoke-fennel salad, tzatziki
or
Roasted halibut, seasonal winter vegetables

4th course

Beef tenderloin, truffle mashed potatoes, onion rings
or
Roasted wild turkey, chestnuts, sweet potato puree, black trumpet mushrooms

5th course

Chef Richard's homemade dessert tasting platter

5 Star Diamond Award Winning



Executive Chef Richard Farnabe