felina

new year's eve
3-course *dinner*

make a reservation

5pm-8pm • $90++ for adults • $30++ for children under 12

antipasti

choice of

Caesar Salad
baby romaine , parmigiano, garlic bread crumb, lemon

Burrata & Pears
pear gastrique, basil, lemon, aleppo, grilled sourdough

Fluke Crudo
pomegranate emulsion, shaved fennel, blood orange, finger lime

Broiled Oysters
bacon & herb butter, lemon, chili

Lobster Cocktail
salsa rosa, clarified butter, lemon
+$15 enhancement

secondi

choice of

Lobster Ravioli
champagne crema, guanciale
+$15 enhancement

Pan Roasted Branzino
braised french lentils, garlic spinach, vin blanc

Oven Roasted Orvia Duck
parsnip puree, fregola, pickled grapes, mostocotto glazed cippolini

Barolo Braised Short Rib
scamorza polenta, braised carrot & celery, san marzano tomato

Garlic Roasted Cauliflower Steak
whipped ricotta, farro, salsa verde

dolce

choice of

Sicilian Cannoli
candied orange, pistachio, amerena cherry

Chocolate Mousse
whipped cream, mixed berries

Raspberry Champagne Crème Brûlée
chocolate almond biscotti

Lemon Ricotta Cheesecake
semolina crumble, blood orange coulis

Executive Chef, Joe Tartamella

felina

new year's eve
4-course dinner

make a reservation

9pm & on • $120++ for adults • $40++ for children under 12
& a champagne toast at midnight

antipasti

choice of

Caesar Salad
baby romaine , parmigiano, garlic bread crumb, lemon

Burrata & Pears
pear gastrique, basil, lemon, aleppo, grilled sourdough

Fluke Crudo
pomegranate emulsion, shaved fennel, blood orange, finger lime

Broiled Oysters
bacon & herb butter, lemon, chili

Lobster Cocktail
salsa rosa, clarified butter, lemon
+$15 enhancement

primi		
choice of	**Linguine Aglio e Olio** *garlic four ways, parsley, lemon zest*	**Wild Mushroom & Truffle Malfalde** *parmigiano, aged pecorino*

secondi

choice of

Lobster Ravioli
champagne crema, guanciale
+$15 enhancement

Pan Roasted Branzino
braised french lentils, garlic spinach, vin blanc

Oven Roasted Orvia Duck
parsnip puree, fregola, pickled grapes, mostocotto glazed cippolini

Barolo Braised Short Rib
scamorza polenta, braised carrot & celery, san marzano tomato

Garlic Roasted Cauliflower Steak
whipped ricotta, farro, salsa verde

dolce

choice of

Sicilian Cannoli
candied orange, pistachio, amerena cherry

Chocolate Mousse
whipped cream, mixed berries

Raspberry Champagne Crème Brûlée
chocolate almond biscotti

Lemon Ricotta Cheesecake
semolina crumble, blood orange coulis

Executive Chef, Joe Tartamella