

New Year's Eve at Yanni's Bar & Grill
Sunday December 31st, 2017

Starter

Neapolitan Bruschetta

*French baguette topped with diced tomatoes,
garlic, sweet basil and extra virgin olive oil*

and

Spartan Bruschetta

*French baguette topped with diced tomatoes, feta cheese,
red onion, Greek oregano and extra virgin olive oil*

Second course:

Pan seared sea scallop with beurre

blanc, spinach, potato and black caviar or

*Fettuccine with Norwegian smoked salmon,
asparagus, capers, garlic, white wine, dill & cream*

or

New Year's Eve Caprese

*Fresh mozzarella, tomatoes, prosciutto di Parma,
toasted pine nuts, red onion, avocado, sweet basil,*

and extra virgin olive oil and balsamic vinegar

or

*Organic spring mix, red onion, avocado, cherry tomatoes, red beets, toasted
almonds, Skordalia quenelles (garlic potato) basil vinaigrette and balsamic*

reduction

or

*Romaine lettuce with shaved grana padano and feta cheese, grape
tomatoes, Moroccan and Turkish anchovies homemade Caesar dressing*

or

Asparagus potato and Brie bisque

Main Course:

Fish choice to be determined

or

Alaskan King crab legs served over

*spaghetti, garlic, lemon, butter and grape
tomatoes or*

*Chicken breast topped with spinach, tomato and
kasseri cheese, Marsala wine demi-glace*

or

Roasted Rack of Lamb with

Port wine demi-glace and garlic goat cheese

or

*Surf and Turf: Beef tenderloin Medallion in a green peppercorn
demi-glace and three white Mexican Shrimp Scampi*

or

*Risotto Primavera with asparagus, mushrooms, broccoli, spinach,
carrots, onion, butternut squash, zucchini, tomatoes, marinara*

Dessert:

Flourless chocolate cake

or

chocolate budino or

panna cotta Amaretto cookie crust cheesecake

or

tiramisu

or

walnut and almond baklava

\$65 per person plus tax plus gratuity

add a glass of Piper Heidsieck N/V brut for \$20 plus tax plus gratuity