

New Year's Eve at Villagio Dadeland

Complimentary aperitif and Margherita flatbread

Appetizers

Burrata

House made burrata with Prosciutto, roasted peppers, semi-dried tomatoes, Portobello mushrooms.

Shrimp crostini

Jumbo lemon pepper shrimps, over guacamole and creamed burrata, in almond lobster sauce.

Lobster bisque

Classic lobster bisque topped with crab meat and chunks of lobster.

First course

New Year Risotto

Acquarello rice, with baby scallops, shrimps, portobello mushrooms in creamy champagne sauce

Lobster ravioli

Lobster sauce

Entrees

Filet mignon

Filet mignon over roasted Portobello, in Brandy-mustard truffle creamy sauce,

Served with rainbow fingerling potatoes and broccoli

Seabass

Seabass filet in champagne sauce with asparagus and sweet drops peppers, served with fingerling potatoes and broccoli

Pollo farcito

Stuffed chicken with asparagus, sundried tomatoes, baby spinach, mozzarella and mascarpone in a creamy sauce.

Served with fingerling potatoes and broccoli.

Lamb chops

Pan roasted lamb chops in Barolo sauce, served with mint jelly, asparagus and a side of champagne risotto

Dessert

Chocolate lava cake

Millefoglie

NY cheesecake, Strawberry sauce

A complimentary glass of Prosecco and Panettone at midnight

\$85.00 per person plus 8% tax and Gratuity. (No sharing, please) LIVE MUSIC