

TAMBOUR

NEW YEAR'S EVE MENU

PRE FIXE 4-COURSE DINNER: \$95

FIRST

Mussels Bianco Diavolo

White Wine, Chili Peppers, Herb Sauce, Toast Points

Tuna Crudo

Kalamata Olives, Citrus, Salsa Verde, Toasted Furro

Burrata

Tomato, Prosciutto, Basil, Hot Honey

SECOND

Lasagna Bolognese

Bechamel, Fresh Mozzarella, Handmade Lasagna, Ribeye and Filet Mignon

Linguini White Clam Sauce

Littleneck Clams, Parsley, Toasted Garlic, Handmade Pasta

Pasta Amalia

Handmade Fettuccini, Roasted Cremini Mushrooms, Caramelized Onions, Crispy Pancetta, Marsala Sauce

MAIN

Chilean Seabass

Sea Urchin Butter, Potato Pave

Dry Aged Ribeye

Seared Foie Gras, Pomme Puree, Red Wine Jus

Roasted Stuffed Eggplant

Pignoli Nuts, Raisins, Fontina and Gorgonzola Cheese

Pan Seared Chicken Breast

Lemon-Rosemary Jus, Crispy Potatoes

Roasted Carrots and Parmesan Crusted Asparagus for Each Table

DESSERT

Frutti di Bosco Cheesecake

Assorted Berries, Whipped Cream, New York Style

Tiramisu

Coffee Liquor, Mascarpone, Creme Anglaise, Dark Belgian Chocolate

Creme Brulee

COMPLIMENTARY AMUSE BOUCHE AND CHAMPAGNE TOAST

Please Call 347-916-1747 For Reservations