



genovese

ITALIAN RESTAURANT

SEASONAL NORTHERN ITALIAN CUISINE

New Year's Eve Dinner Menu

ANTIPASTI (choice of one)

Grilled Diver Scallop topped with fish roe, served with parsnip potato puree & caper cream sauce

Antinori Toscana Bianca, Toscana

Lobster Bisque topped with Maryland lump crab meat, House made focaccia crouton, olive oil & Chives

Chateau Souverain Chardonnay, CA

Slow Braised De-Boned Short Rib topped with brown sauce. Served with Mascarpone polenta cake & micro greens

Sartori Pinot Noir, Veneto

MAIN COURSE (choice of one)

Roasted Center Local Lamb stuffed with ground lamb leg, topped with lamb sauce. Served with warm potatoes, goat cheese, black olives & baby arugula

Sassoregale Sangiovese, Tuscany

Grilled Chilean Seabass with celery root potato puree & sauteed mushrooms.

Costamolino Argiolas

Steve's Meats Filet Mignon with red wine sauce, foie gras, Yukon Gold potato asparagus gratin & bread crumbs

Bran Caia Tre, Tuscany

DESSERT (choice of one)

Warm Chocolate Cake with fresh berries, whipped cream & cherry sauce

R.L Buller NV Victoria Tawny Port, Australia

Pineapple upside Down Cake house made vanilla gelato & caramel saue

R.L Buller NV Fine Muscat, Australia

\$55/person (not inclusive of tax & gratuity)

\$9 Chole Prosecco, Veneto , \$15 Wine Pairings

Now Taking Reservations. Please call 785-842-0300