



G A B R I E L ' S
bar & restaurant
New Years Eve 3-Course Prix fixe \$225



For the Table

Caviar Course + \$175

Oysters Beausoleil - Half dozen (+\$30)

Appetizer

(Select One)

Lobster Bisque

Silky lobster broth with cream and tender lobster meat.

Caesar Salad

Romaine lettuce, classic dressing, garlic croutons, parmesan cheese, marinated anchovies

Handcrafted Burrata

Heirloom tomatoes, Prosciutto di Parma, baby arugula

Artichoke Croquette

Crispy artichoke and potato croquette with aged parmeggiano fondue

Filet Mignon Carpaccio

Filet mignon carpaccio, artichoke hearts, arugula, aged parmesan, black winter truffles

Tuna Tartare

Diced Yellow-Fin Tuna, avocado, ginger dressing, sesame seeds, radish

Secondi

(Select One)

Surf & Turf

Prime NY strip steak and grilled shrimp, served with grilled asparagus, brandy
peppercorn sauce on the side

Fettuccine ai Funghi

Homemade fettuccine tossed with mixed wild mushrooms and topped with shaved black
winter truffles.

Costolette di Agnello

Colorado Lamb Chops, scalloped potatoes, asparagus, truffle honey

Dover Sole

Alla francese, wood grilled asparagus, polenta, finished with lemon-white wine sauce

Tagliatelle Bolognese

Veal, beef and pancetta bolognese, creamy tomato sauce

Brasato di Costelette di Manzo

Barolo braised Short Ribs, parmesan creamy polenta, foraged mushrooms

Dessert

(select one)

Ferrero Rocher Chocolate Tart

Warm Chocolate Truffle Cake

Champagne Mousse

Banana Pudding

