



GABRIEL'S

bar & restaurant

New Years Eve 3-Course Prix fixe \$ 175

For the Table **Caviar Course (+ \$300)**

Appetizer (Select One)

Oysters Beausoleil

Half dozen (+\$30)

Arugula Salad

Baby arugula, dressed with balsamic vinaigrette, aged parmesan cheese

Burrata

Heirloom tomatoes, prosciutto di parma, baby arugula

Artichoke Croquette

Crispy artichoke and potato croquette with aged parmesan fondue

Filet Mignon Beef Carpaccio

Filet mignon carpaccio, artichoke heart, arugula, aged parmesan,
black-truffles

Tuna Tartare

Diced Yellow-Fin, avocado mousse, pomegranate, pistachio,
lemon dressing

Secondi (Select One)

Wild Mushroom Risotto

Montasio cheese

add white truffle (+\$100)

Costolette di Agnello

Colorado Lamb Chops, scalloped potatoes, asparagus, truffle honey

Dover Sole

Alla francese, asparagus, polenta, topped with lemon sauce

Tagliatelle Bolognese

Veal, beef and pancetta bolognese, creamy tomato sauce

NY Strip Steak

Mashed potatoes, asparagus, gorgonzola cream sauce

Dessert (Select One)

Tiramisu

Chocolate Truffle Cake

Champagne Mousse