



GABRIEL'S

bar & restaurant

New Years Eve 3-Course Prix fixe \$175

For the Table
Caviar Course (+ \$175)

Appetizer
(Select One)

Oysters Beausoleil

Half dozen (+\$30)

Arugula Salad

Baby arugula, dressed with balsamic vinaigrette, aged parmesan cheese

Handcrafted 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 hearts, arugula, aged parmesan

Tuna Tartare

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

Secondi
(Select One)

Seafood Risotto

Lobster, shrimps, and mussels with a touch of tomato sauce

Costolette di Agnello

Colorado Lamb Chops, scalloped potatoes, asparagus, truffle honey

Dover Sole

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

Branzino Grigliato

Grilled Mediterranean Branzino, sautéed spinach, roasted potatoes, pistachio vinaigrette

Tagliatelle Bolognese

Veal, beef and pancetta bolognese, creamy tomato sauce

Prime NY Strip Steak

Mashed potatoes, grilled asparagus, gorgonzola cream sauce

Brasato di Costolette di Manzo

Barolo braised Short Ribs, parmesan creamy polenta, foraged mushrooms

Dessert
(select one)

Tiramisu

Chocolate Truffle Cake

Champagne Mousse

Kids Menu Available \$55