



NEW YEAR'S EVE 2009

3 COURSES \$50

tax and gratuity not included

STARTERS

ROCKET SALAD

Arugula and fresh spinach with gorgonzola picante cheese, candied pecan, red wine glazed pearl onion, and a balsamic marinade

"HOPPIN' JOHN"

Ryan's traditional new year's stew with lentils and Berkshire pork

SHRIMP COCKTAIL

Chilled jumbo gulf shrimp, served with fresh horseradish sauce

LOBSTER BISQUE

Our classic, sweet and rich with chunks of lobster

BUTTERNUT SQUASH BISQUE

With crisp sage

FRITTI

Crispy eggplant with our lemon thyme sauce

HAPPY NEW YEAR!

Join us following dinner for
SERGIO'S SAMBA PARTY AT SARAVÁ, Shaker Square
\$15.00 per person cover charge after 10 PM.
DJ KRIS, SAMBA JOIA, and midnight party favors!

DINNERS SPECIALTIES

please ask your server about our vegetarian options

SURF AND TURF

Petit Filet and lobster tail with mashed potato, and broccolini aglio e olio

LAMB CHOPS

Seared Colorado lamb chops with fresh rosemary gremolata, roasted red potatoes and a zinfandel reduction

ROASTED HALF CHICKEN

Half all-natural chicken roasted with sage, served with mashed potato, braised organic fennel, and a sherry pan gravy

SCAMPI GENOVESE

White gulf shrimp pan flashed with garlic and white wine, with wild mushrooms, served over rice with braised spinach

SEARED SALMON FETTUCCINE

With fettuccine, sweet bell pepper, and a lemon chive cream sauce

LOBSTER AND CRAB RISOTTO

Maine lobster and Maryland crab with creamy herb risotto and shoestring vegetable

ORECHIETTE PASTA

Our signature "little ears" of pasta with four cheese sauce, spinach, and roasted chicken. Topped with crisp onion crumb

PRIME ANGUS RIB EYE STEAK

Sliced grilled prime Rib eye with a twice baked potato with aged cheddar. Served with brussel sprouts sautéed with sweet onion and smoked bacon

ENDINGS

SERGIO'S CARAMEL CUSTARD

Sergio's family recipe

ROSE CHAMPAGNE SORBET

With fresh berries

CHOCOLATE TERRINE

Layers of flourless chocolate cake, and chocolate ganache