

rose mary

DINNER
New Year's Eve 2025

First Course

Tuna Crudo*, veal aioli, pickled shallot vinaigrette, crispy capers
Grilled Oysters, smoked saffron butter

Second Course

Ricotta Rotolo, lamb ragu d'abruzzo, cacio cavallo fonduta
Tartufo Risotto, midnight moon, balsamic, honey,
white & black truffle

Third Course

20oz Dry Aged Strip*, grilled mushrooms, truffle hollandaise
Sweet Potatoes, prosciutto vinaigrette, sweet potato chips,
crème fraîche

Dessert

Toffee Zelten, bourbon whipped cream, cinnamon roasted nuts,
oranges



CHEF/OWNER: JOE FLAMM

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. A 20% service charge will also automatically be applied.*