

Villaggio Grille

New Years Eve 2024

Early Bird Seating with
Champagne Toast Dinner
\$65 PP
~Add On Wine Pairing
\$50 PP~

First Course

Choice of

She -Crab Soup

Novellum Chardonnay, France '22

-OR-

Apple Crisp Salad

Arugula, Butter Lettuce, Goat Cheese, Dried
Cranberries, Toasted Pumpkin Seeds, Shaved
Green Apple, Balsamic Blackberry Vinaigrette

Stoneleigh Sauvignon Blanc
New Zealand '23

Second Course

Choice of

Pan Seared Diver Scallops, Bacon and Pesto Risotto, Grilled Jumbo
Asparagus, Lobster Creole Cream

Lagar De La Santina, 100% Albarino, Spain '20

Beef Filet Mignon

Mushroom Gnocchi, Rainbow Swiss Chard, Cowboy Compound Butter

Decoy, Cabernet Sauvignon, Sonoma Coast, CA '21

Wood Fired Main Lobster Tail

Lemon Butter and Parsley Risotto, Roasted Broccolini

Vanilla Bean Beurre Blanc

Chalk Hill Chardonnay, California '23

Braised Lamb Shank

Truffle and Herb Mash, Moroccan Spiced Baby Carrots

Louis Bernard, Cotes du Rhone, Grenache Syrah, France '23

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Third Course

Chocolate, Strawberry and Champagne Entremet with a
Praline Crunch

Fantini Sangiovese, Abruzzo Italy '22

Blood Orange and Cardamon Tartlet

Vanilla Crust, Saffron Whipped Cream

La Marca Prosecco, Italy NV

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Call (251)224-6510 for Reservations