

**ESCA**  
**WINE BAR & RESTAURANT**  
NEW YEAR'S EVE MENU

**5 COURSE PRIX FIXE**  
**\$75.95 PLUS TAX & GRATUITY**

**COURSE 1**

**SHRIMP BISQUE**  
**WHIPPED CRÈME FRAICHE**

**COURSE 2**

**CHOICE OF ONE**

**LOBSTER DUMPLINGS**  
**TRUFFLED BROWN BUTTER**

**MOZZARELLA IN CARROZZA**  
**MOZZARELLA DI BUFALA, PROSCIUTTO DI PARMA,**  
**SUNDRIED TOMATO PESTO, 12 YEAR AGED BALSAMIC**

**NICOISE SALAD**  
**BIBB LETTUCE, PICKLED RED ONIONS, HARICOT VERTS,**  
**CHERRY TOMATOES, ENGLISH CUCUMBERS, NICOISE OLIVES,**  
**HARD BOILED EGG, CHAMPAGNE DIJON VINAIGRETTE**

### COURSE 3

CAMPANELLI PASTA  
MASCARPONE, TOMATO & BASIL PESTO, SHAVED PARMESAN

### COURSE 4

CHOICE OF ONE

MONK FISH

BUTTER BROWNED SWEET POTATO GNOCCHI, ROASTED SHALLOTS, SAUTEED SPINACH,  
DRIED CHERRIES, PANCETTA LARDON

NORTH ATLANTIC HALIBUT

CHORIZO, CAULIFLOWER, ORANGES, SNOW PEAS, MUSSELS,  
FRAGRANT SAFFRON BRODETTO

DOMESTIC LAMB CHOP

GARLIC, ROSEMARY & HONEY GLAZE,  
SEA SALT CRUSTED DIVER SCALLOP  
BLACK TRUMPET MUSHROOMS, RED WINE SHALLOT JAM

KOBE FLAT IRON

(10oz), ENGLISH PEA & SHAVED BLACK TRUFFLE RISOTTO,  
CRISPY PARSNIPS, PORT REDUCTION

### COURSE 5

CHOICE OF ONE

GINGERBREAD CRÈME BRULÉE

FLOURLESS POMEGRANATE & CHOCOLATE TORTE  
HAZELNUT CRUST, RICOTTA MOUSSE

WHITE CHOCOLATE PISTACHIO SOUFFLE  
CAMEL & SEA SALT