



## New Year's Eve

### Champagne Toast to 2018!

#### 1st Course Selections (Choose One)

##### **Aquacotta Maremmana**

Rustic Tuscan Tomato Soup, Toasted Bread, Poached Egg

##### **Bruschetta**

Whipped Gorgonzola Cheese, Field Mushroom Cream, Garlic Demi-Glace

##### **Antipasto**

##### **House-Cured Duck Breast & Smoked San Simon**

Greek Olives, Calabrian Peppers & Cornichons  
House-made Mustard & Apricot Purée

##### **Eggplant Josephine Sampler**

Fried Eggplant, Texas Gulf Shrimp, Diablo Sauce, Mozzarella Cheese, Hollandaise Sauce

##### **Fritto Misto Sampler**

Fried Calamari, Shrimp, Artichoke Heart Quarters & Onion Petals, Lemon Caper Butter Sauce

#### Salad Course (Choose One)

##### **Kale**

Baby Kale, Roasted Butternut Squash, Feta cheese, Toasted Pumpkin Seeds, Red Wine Herb Vinaigrette

##### **Spinach**

Baby Spinach, Sliced Mushrooms, Crispy Pancetta, Chopped Egg, Sliced Red Onions, Warm Bacon Vinaigrette

#### Main Course Entrees (Choose One)

##### **Seafood Paella**

Texas Gulf Shrimp, Fresh Clams and PEI Mussels, Saffron Rice w/ Chicken, Spanish Chorizo & Roasted Vegetables

##### **Texas Red Fish**

Pan-Seared Fresh Texas Gulf Red Fish Fillet, Roasted Eggplant Puree, Shellfish Cream, Enoki Mushrooms, Fresh Vegetables

##### **Butter-Poached Lobster & Scallops**

Butter-Poached Lobster Tail (1/2) & Pan-Seared Diver Scallops, Truffled-Potato Leek Sauce, Roast Potatoes, Asparagus

##### **Filet Mignon**

Grilled 6oz Beef Tenderloin Filet, Garlic Demi-Glace, Gorgonzola Butter, Potato Croquette

##### **Pasta Bella**

Fresh Fettuccine, Texas Gulf Shrimp, Fresh Clams and PEI Mussels, Artichokes Quarters, Asparagus, Mushrooms, Peas, Pancetta Cream Sauce

##### **Duck Breast**

Pan-Roasted Duck Breast, Sweet Potato Puree, Sweet Potatoes, Braised Lentils, Tuscan Kale

##### **Osso Buco Milanese**

Braised Veal Shank, Saffron Risotto, Trumpet Royale Mushrooms, Gremolata,

#### Desserts (Choose One)

##### **Virginia's Pistachio Cake**

Pistachios, Caramel, Shaved Chocolate

##### **Chocolate Fondant**

Crème Anglaise, Cherry Compote, Crispy Meringue

##### **Salted Caramel Ice Cream**

House-Made Ice Cream, Brown Sugar Almond Toffee

### **\$85 per Guest**

Includes Coffee or Tea | Does Not Include Sales Tax or Server Gratuity

Gracious Tipping is Encouraged | 20% Server Gratuity Added on Parties of 6 or More

**Thank you! David and The Entire Bella Crew  
Happy New Year!!!**