

NEW YEARS EVE 2018



Enjoy the Magic of CHEF KEVIN'S Creations for the New Year

FIVE COURSE DINNER EXTAVAGANZA

STARTER

ZOZO'S MEATBALL SPOON

MARINARA, CHEESE & BLEND OF SPICES

APPETIZERS

CRISPY PORK BELLY

APPLE FENNEL SLAW, PICKLED ONION & BLACKBERRY COULIS

BURATTA CHEESE

WALNUT PESTO, ROASTED GARLIC & BALSAMIC

SOUP OR SALAD

SOUP

PASTE E FAGIOLI

WINTER SALAD

BLUE BERRIES, CANDIED ECANS & SPICED CIDER VINAIGRETTE

ENTREES *(choose one)*

SEARED TENDERLOIN & WILD PRAWN OSCAR

ALLUMETTE POTATOS, GRILLED ASPARAGUS & CREAMY BERNAISE

SEAFOOD VIN BLANC

SCALLOPS, PRAWNS & SHRIMP IN CHAMPAGNE BUTTER SAUCE OVER ANGEL HAIR

NEW ZEALAND KING SALMON

HAZELNUT BUTTER SAUCE, ROSEMARY ROASTED POTATOES & FRESH ASPARAGUS

DUCK CANNELONI

SWEET POTATO SAUCE, MAPLE GLAZE & CRISPY ONIONS

DESSERT

SALTED CARAMEL DARK CHOCOLATE CANOLI

WITH CHERRY BALSAMIC & TOFFEE BITS

FRENCH VANILLA PROFITEROLE

RASPBERRY DARK CHOCOLATE, & CRÈME ANGLAISE

PRICE PER PERSON \$65 - RESERVATIONS ONLY 775 829-9449 OR judy@zozosreno.com

NEW YEARS HATS & NOISE MAKERS FOR EVERYONE

