EST
PANORAMA
1990

NEW YEAR'S EVE 2026 Menu

Seasonal Bruschetta

1st Course
Choice of one:

Lobster Bisque – butter poached lobster and sweet pepper conserva

Escargots - sautéed garlic, tomato, red pepper flake, parsley, white wine, garlic focaccia crostini

Caesar – romaine, crouton, classic caesar dressing

Burrata – cow's milk burrata, sliced almonds, plums, heirloom cherry tomatoes, honey

Pear Salad – field greens, poached pear, Italian goat's cheese black walnuts, pear-moscato vinaigrette

Eggplant Parmigiana – local eggplant, pomodoro sauce, mozzarella, basil, parmigiano

Antipasti Misti - prosciutto, fresh mozzarella, aged provolone, roasted peppers, sopressata, capicola olives, giardiniera

Gnocchi – pomodoro, buffalo milk mozzarella

2nd Course
Choice of one:

Pappardelle - homemade wide noodles, local duck ragù, parmigiano

NY Strip – grilled 10oz strip steak, olive oil whipped potato, mushroom conserva

Pork Tenderloin – butternut squash, green lentils, pomegranate gastrique

Jail Island Salmon – roasted fennel, marble potatoes, celery root, champagne beurre blanc

Braciola – rolled Pennsylvania veal skirt steak, prosciutto, beef & san marzano tomato ragù, w/ricotta gnocchi

Lobster Ravioli - homemade ravioli filled with lobster & ricotta in a lobster reduction with a touch of cream

3rd Course
Choice of one:

Tiramisu - mascarpone, spongecake, coffee ice cream, espresso crema

Cioccolato - chocolate cake, toasted hazelnuts, stracciatella semifreddo chocolate butter cream, toasted Italian meringue

Torta di Ricotta - ricotta cake, poached berries, vanilla gelato

Cheesecake – Seasonal

Coffee, Tea, Decaffeinated Coffee