



nirvana
wine & grillerie

Chef Featured New Year's Eve Menu

Appetizers

Pâté \$17

Chicken liver pâté, herb mascarpone, pickled red onion, stone ground mustard, pistachios, cornichon, crostini

Scallops \$21

Saffron corn puree, honey harissa, avocado arugula salad, tempura

Merguez Sausage Stuffed Mushrooms \$17.5

Moroccan braise, parmesan brulé, fresh herbs

Entrées

Grilled Beef Tenderloin and Poached Cold water Live Lobster \$48

Souffle baked potato, asparagus, sauce foyot

Veal Osso Bucco \$45

Mushroom risotto, Tuscan kale, red wine tomato braised

Pan Seared U6 Shrimp and U10 Scallops \$45

Apple and potato sauté, roasted broccoli, prosciutto crisp, Marsala cream

Venison Tenderloin \$45

Citrus herb rubbed Venison tenderloin, blueberry and pistachio wild rice, roasted French beans and pomegranate gastrique