Happy New Year

NEW YEAR'S EVE 2026

APÉRITIF, choice of:

POMEGRANATE SPRITZ, sparkling wine, pom seeds, pom juice
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PROSECCO, Poggio Costa, Friuli Italy

APPETIZER, choice of:

FRITTO MISTO
semolina-crusted calamari shrimp, zucchini, onion, malt aioli

GRILLED MEATBALLS
beef, veal & pork in spicy marinara with grilled garlic bread & parmigiano

LITTLE GEM CAESAR SALAD
parmigiano, croutons, boquerones, creamy Caesar dressing

RÔTI OF SQUASH, BRUSSELS & CAULIFLOWER gf
lemon sesame tahina, pine nuts, mint & pomegranate

SQUASH & GOAT CHEESE BRUSCHETTA
Firefly Farm goat cheese, pomegranate seeds, house hot honey

ENTRÉE, choice of:

*ROSEDA RANCH FLAT IRON STEAK gf
Yukon Gold potatoes, Brussels sprouts, blue cheese, arugula & sweet mustard dressing

RIGATONI BOLOGNESE
4-hour beef & pork ragù, tomatoes, ricotta & parmigiano

SHRIMP & SPINACH FETTUCCINE
mushrooms, sage, hazelnuts & white wine cream

OVEN ROASTED HALIBUT gf
cauliflower puree, mushrooms, spinach & bacon, lemon butter sauce

MESQUITE GRILLED LAMB CHOPS gf
polenta, fennel & spicy tomato butter

GRILLED BRANZINO PICCATA gf
spinach, cannellini beans, sultanas, pine nuts, butter & capers

DESSERT, choice of:

TIRAMISU
chef Ally's famous recipe being served for the first time at LoPro

WARM CHOCOLATE CAKE
caramel sauce, cocoa nibs, whipped cream

PEPPERMINT SUNDAE
mocha sauce, chocolate crumble, whipped cream, candy cane

$85 per person
*Please inform your server of any allergies.