

SPRINGS BISTRO

CHAMPAGNE CHALET

NEW YEAR'S EVE THREE COURSE MENU

ONE

RAW TUNA CRUDO **GF N**

pistachio, olive, orange

BURRATA + TREVISANO SALAD **V GF**

black mission figs

SUNCHOKE SOUP **V GF**

winter truffle

GNOCCHI ALLA VODKA **V**

sundried tomato, basil, fresh oregano

TWO

EGGPLANT PARMIGIANA **V**

mozzarella, basil

BRANZINO **S**

fregola sarda, shellfish, plum tomato

VEAL TENDERLOIN **GF**

saltimbocca, parsnip, onion jus

BRAISED SHORT RIB

barolo, fontina polenta, gremolata

THREE

HOUSE GELATO

almond biscotti

CHOCOLATE MOUSSE

citrus, cocoa crumb

TIRAMISU

marscopone, dark rum

Tuesday, December 31, 2024 Seatings 6:00 - 9:30pm

\$150 per person, optional wine pairing \$45 per person [21+] [tax and gratuity not included]

RESERVATIONS ARE REQUIRED. PLEASE CALL 866.976.7292 SPACE IS LIMITED.

GF Is/Can be Made Gluten Free

V Vegetarian

S Contains Shellfish

N Contains Nuts or Seeds

Please inform your server of any allergies. A 3% credit card processing fee will apply.