



NEW YEARS EVE

Special Menu for Two \$95

See reverse for wine recommendations!

FIRST COURSE

Dorchester Meat & Cheese Board

Two cheeses: Cotswold (ENG) & Manchego (SP), and three Volpi cured salami: Italian Chianti wine, pepper-encrusted Genoa, and aged spicy Soppressata salami. Served with cornichons, mustard, crostini.

~ Or Two Salads ~

Chopped Veggie Salad

Athenian-style Greek salad with diced cucumber, cherry tomato, red onion, and feta, tossed in a lemon and extra virgin olive oil. Served with kalamata olives, dolmas, and toasted pita.

Greek Salad

Mixed greens, chopped cherry tomatoes, artichoke hearts, hearts of palm, pistachios, white cheddar, red onion and dried cranberries tossed in extra virgin olive oil and balsamic vinegar. Served with crostini.

SECOND COURSE

Crab Cakes

Two crab cakes served over mixed greens, with a drizzle of crème fraîche, capers, diced red onions, and lemon. Served with: sautéed zucchini & squash or sautéed spinach.

Braised Beef Shortribs

Served over gouda baked potato puree, sautéed shitake, cremini, and portabello mushrooms, & diced red and yellow peppers, topped with a red wine reduction.

THIRD COURSE

Cheese Cake

Topped with a strawberry drizzle

Dark Chocolate Mousse

Topped with bailey's cream and housemade whipped cream



Wine Recommendations

Dorchester Meat & Cheese Board

2022 Naveran, **Brut Nature Cava** 13.50 / 46
Parellada/ Macabeo/Chardonnay – Penedès, Spain (*Sparkling, dry!*)

2024 Prost by Field Blend Selections, **Riesling** 11.50 / 39
Rheinhessen, Germany (*off-dry*)

NV Manicardi 'Amabile,' **Lambrusco** 11.50 / 39
Castelvetro, Emilia-Romagna, Italy (*Red Sparkling, semi-sweet*)

Chopped Veggie Salad

2023 Honig, **Sauvignon Blanc** 13.50 / 46
Sonoma County, California

2023 Badia di Morrona 'I Sodi Del Paretaio,' **Sangiovese** 14.50 / 50
Chianti, Tuscany, Italy

Greek Salad

2023 Abadia de San Campio, **Albariño** 12.50 / 42
Rías Baixas, Spain

2024 Scaia, **Rosato of Rondinella** 11.50 / 39
Veneto, Italy

Crab Cakes

2023 Terradora di Paolo, **Falanghina** 13.50 / 46
Irpinia, Campania, Italy

2023 Brewer Clifton, **Chardonnay** 18.50 / 74
Sta. Rita Hills, Santa Barbara, California

Braised Beef Shortribs

2019 Francesco Brigatti Mötzi, **Nebbiolo** 16.50 / 60
Colline Novaresi, Piedmont, Italy

2023 Trig Point **Cabernet Sauvignon** 16.50 / 60
Diamond Dust Vineyard, Alexander Valley, California

2019 Corvidae Winery 'Lenore,' **Syrah** 12.50 / 42
Washington State

Cheese Cake

NV La Morosa, **Moscato** 12.50 / 42
Calosso, Italy (*sweet*)

2022 Château Laribotte, **Sémillon blend** 13.50 / 46
Sauternes, Bordeaux, France (*sweet*)

Dark Chocolate Mousse

NV Niepoort **'Ruby,' Port** 9.50
Douro, Portugal (*sweet*)

Irish Coffee (Coffee, Jameson & Bailey's) | 12