



## NEW YEAR'S DAY BRUNCH

BUFFET

salumi & formaggi

**ASSORTED ITALIAN CURED MEATS & CHEESES**

parmesan, pecorino, ricotta  
soppresata, mortadella, prosciutto

barra del pane

**STROMBOLI**  
**CIABATTA**  
**FOCACCIA**

frutti di mare

**CHILLED SEAFOOD**  
**STONE CRAB** | mustard sauce  
**SMOKED SALMON** | dill crema  
**OYSTERS** | mignonette and cocktail sauce  
**OCTOPUS CEVICHE**

insalata

**SELECTION OF GREENS**  
mista salad | balsamic dressing  
burratta and buffalo mozzarella

frittata station

**SEASONAL VEGETABLES, CURED MEATS AND FRESH CHEESES**

timpano station

**BEEF SHORT RIB AND PROSCIUTTO RAGU**  
**LAYERED WITH FRESH PASTA**

primi piatti

**SPAGHETTI**  
tomato & basil  
**DUCK & FOIE GRAS RAVIOLI**  
marsala reduction

FAMILY STYLE

secondi piatti

**LOBSTER BENEDICT**  
polenta, corn & hollandaise  
**CHICKEN COTOLETTA**  
parmesan style  
**MEDITERRANEAN SEABASS**  
cauliflower and anchovies

FAMILY STYLE

dolce

**FILLED TO ORDER BOMBOLINI**  
vanilla cream, raspberry compote, orange curd  
**PIEDMONT HAZELNUT PRALINE CRUSTY CREAM PUFF**  
**LIMONCELLO WHITE CHOCOLATE MACARON**  
**ESPRESSO AND CHOCOLATE CREAM CAKE**  
**VANILLA PANNA COTTA & STRAWBERRY COMPOTE**  
**ORANGE HAZELNUT BISCOTTI**  
**ESPRESSO TIRAMISU**

BUFFET

**\$85++**

\$85++ per person, not inclusive of beverages, taxes or service charges.

For your convenience an 18% service charge has been added to your check. \*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness.



## NEW YEAR'S EVE

### antipasti

---

---

choice of

#### **TOMATO SALAD**

heirloom tomato, oranges, balsamic pearl

#### **STEAK TARTARE**

caramelized onion, black truffle  
sourdough crostini

#### **BURRATA**

prosciutto di parma

### primi piatti

---

---

choice of

#### **TAGLIATELLE**

wild mushrooms, black truffle

#### **SPAGHETTI**

al pomodoro e basilico

#### **CRAB RAVIOLI**

lobster, cherry tomatoes, asparagus  
lemon ricotta

### secondi piatti

---

---

choice of

#### **BLACK COD**

tomatoes and potatoes, olives and capers sauce

#### **FILET MIGNON**

potato millefoglie and seasonal vegetables

#### **SLOW ROASTED ORGANIC CHICKEN**

stuffed cabbage, fava bean sauce, crispy leeks

### dolci

---

---

choice of

#### **TRIO OF MIGNARDISE**

vanilla lemon peel  
panna cotta millefoglie

kumquat comfit

moscato d'Asti sorbetto

Snap, Share, Savor   #dineBLEAU @dineBLEAU

\$175++ per person. Not inclusive of beverages, taxes or service charges. Not combinable with any other offer or promotion.



## NEW YEAR'S EVE

---

---

### amuse

#### HAMACHI CRUDO

smoked roe, sicilian vinaigrette  
castelvetrano olives, radish

---

---

### antipasti

choice of

#### TOMATO SALAD

tuna, heirloom tomato, oranges, balsamic pearl

#### SCALLOPS

smoked potato crema, wild mushrooms  
salmoriglio

#### STEAK TARTARE

foie gras terrine, caramelized onion  
white truffle, sourdough crostini

#### BURRATA

prosciutto di parma, fig marmalade

---

---

### primi piatti

choice of

#### TAGLIATELLE

wild mushrooms, white truffle

#### SPAGHETTI

al pomodoro e basilico

#### CRAB RAVIOLI

lobster, cherry tomatoes, asparagus  
lemon ricotta

---

---

### secondi piatti

choice of

#### BLACK COD

tomatoes and potatoes, olives, caper sauce

#### DUE MANZI

grilled filet mignon with braised short rib  
potato millefoglie and seasonal vegetables

#### SLOW ROASTED ORGANIC CHICKEN

stuffed cabbage, fava bean sauce, crispy leeks

---

---

### dolci

choice of

#### PRE DOLCI

caramel compressed pears, toasted almond  
sherbet, brown butter crumble

#### TRIO OF MIGNARDISE

vanilla lemon peel panna cotta millefoglie  
kumquat comfit and moscato d'Asti sorbetto

Snap, Share, Savor   #dineBLEAU @dineBLEAU

\$250++ per person. Not inclusive of beverages, taxes or service charges. Not combinable with any other offer or promotion.



## KIDS NEW YEAR'S EVE

### antipasti

---

---

choice of

**BUFFALO MOZZARELLA AND TOMATOES**

**BABY GEM LETTUCE SALAD**  
citrus, balsamic vinaigrette

### primi piatti

---

---

choice of

**SPAGHETTI ALLA BOLOGNESE**

**TAGLIATELLE ALFREDO**

**RAVIOLI DI RICOTTA**  
tomato & basil sauce

### secondi piatti

---

---

choice of

**BRANZINO FILET**

**CHICKEN MILANESE**

**PETIT FILET MIGNON**

### contorni

---

---

choice of

**FRENCH FRIES**

**SEASONAL VEGETABLES**

### dolci

---

---

choice of

**CHOCOLATE CREAM TART**  
vanilla gelato

**VANILLA MASCARPONE CHEESECAKE**  
strawberry gelato

Snap, Share, Savor   #dineBLEAU @dineBLEAU

\$85++ Children 12 and Under. Not inclusive of beverages, taxes or service charges. Not combinable with any other offer or