

Fedora

Restaurant & Lounge



New Year's Eve

December 31

Fedora
Restaurant & Lounge
1722 Routh St. #126
Dallas, TX 75201
214.999.0009
www.fedoradallas.com

New Year's Eve Menu – \$64 dollars per person 4 Course Dinner with Champagne Toast

ANTIPASTI - selection of Italian delicacies – Choice of:

Tazza di Fillo Con Asparagi

Asparagus Parmesan Quiche, with tomato relish

Cozze a Vapore

Steamed Prince Edward Island mussels in a white wine tomato broth with traditional brioche

Salumi e Formaggio

Prosciutto, Salami, Capicola, Parmesan cheeses, Fruits, Classic Mediterranean olive relish

Cipriani Carpaccio

Dijon Mustard Aioli, Baby Arugula Salad with garlic infused extra virgin olive oil

PRIMO – Soup or Salad course – Choice of:

Spinach Pomegranate Salad

Baby Spinach, Emulsified Pomegranate Vinaigrette, Feta Cheese

Fedora Caprese

Fresh Vine Ripened Tomatoes, Bufala mozzarella, Basil Pistachio Pesto

Seared Sea Scallops and Asparagus Salad

Arugula, Red wine Vinaigrette, Goat Cheese, Black Currants

Pappa al Pomodoro Soup

Simmered Tomato and Sourdough Bread Soup, fresh herbs

PIATTI CALDI – Hot Entrée course – Choice of:

Costolette di Agnello

Rack of New Zealand Lamb, Onion and Olive Caponata, Rosemary-Garlic-Thyme Au Jus

Pesce Branzino and Scampi

Fresh Whole Mediterranean Sea Bass accompanied by Large Jumbo Prawns in Champagne Beurre Blanc

Risotto Funghi Selvaggio

Wild Mushroom and Carnaroli Risotto scented with truffle oil

Pollo Arrosto con Zucca Di Penne e Spinaci

Roasted Chicken breast, Stuffed with Fresh Mozzarella and Capicola, served with Squash, Spinach, and an herb jus

Tournedos of Tenderloin Corleone

Applewood Smoked Bacon Wrapped Center Cut Filet with Sangiovese Reduction, Grilled Asparagus

DOLCI – Dessert – Choice of:

Ananasso Dolce

Char-grilled pineapple with vanilla gelato and orange sauce

Chocolate Souffle, Fresh Mixed Berries

Struffoli

Traditional Italian fried pastries w/ Honey glaze

Tiramisu di Nocciole con Salsa Cioccolate

Hazelnut whipped mascarpone, kahlua espresso soaked lady fingers, Chocolate sauce

Tortino con Cuore di Cioccolato Colante