



*Celebrate*  
**NEW YEAR'S EVE**  
*at Eno Vino Downtown!*

Ring in the New Year with an elegant  
Five Course Dinner prepared by our  
Chef de Cuisine and his Culinary Team!

**3 Seatings:**

**5:00 7:00 9:30**

\$75 per person

**FIRST**

roasted tomato bisque • chipotle crème fraîche  
• parmigiano reggiano • herbed croutons

**SECOND**

lobster dumplings • jicama • cucumber kimchi  
• housemade ponzu glaze • toasted peanut crumbles

**THIRD**

seared grouper • roasted shiitake mushrooms  
• asparagus • sauce au vin blanc • chervil

**FOURTH**

beef tenderloin • asiago potato au gratin  
• allemande sauce • crispy pancetta • haricot verts

**FIFTH**

buttermilk panna cotta  
• strawberry champagne coulis • brandy snap