



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