La Luce

New Year's Eve

December 31st, 2026 | $175 per Guest

STARTERS

CARPACCIO DI MANZO*

THINLY SLICED BEEF FILET, CAPERS, REGGIANO, ARUGULA, LEMON AND PEPPER AIOLI, HOUSEMADE BREAD STICK

INSALATA

VERDE

SHAVED ASPARAGUS·, BUTTER LETTUCE, AVOCADO, GOAT CHEESE, PISTACHIOS, LEMON MASCARPONE DRESSING

OR

BEET SALAD

GOAT CHEESE, HARICOT VERT, FENNEL, AVOCADO, ORANGE, CHAMPAGNE VINAIGRETTE

OR

CAPRESE

BURRATA CHEESE, HEIRLOOM TOATO, PESTO, BALSAMIC

PRIMI

RAVIOLIS

RICOTTA, SPINACH, MEYER LEMON CREAM SAUCE

SECONDI

SEARED SALMON FILLET*

BUTTERMILK POTATO PUREE, TOMATO AND CHIVE BUTTER SAUCE

OR

SPAGHETTI CON ARAGOSTA

ROASTED HALF MAINE LOBSTER, ROASTED TOMATO, GARLIC, CHILIES AND PINOT GRIGIO

OR

GRILLED BERKSHIRE PORK CHOP

BRAISED ROMANO BEAN, TOMATO, ONIONS, AGED BALSAMIC

DESSERT

CHOCOLATE AND PISTACHIO TORTA

CARAMELIZED KATAIFI, APRICOT

OR

ESPRESSO CRUNCH MOUSSE CAKE

CHOCOLATE EMULSION, BUTTERSCOTH CREAM

A 20% operations charge is applied to parties of 6 or more. An 18% operations charge is applied to all unsigned checks. 100% of these charges are distributed directly to the service staff.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.