

MARIO'S PLACE PRESENTS  
OUR THIRTIETH

2011-2012

NEW YEAR'S EVE  
GRAND DINNER

MENU PREPARED BY CHEF LEONE PALAGI  
MENU ART BY ELEONORA PALAGI

FIRST SEATING

5:30 / 6:00 / 6:30 / 7:00

**\$85** PER PERSON

(EXCLUDING TAX & GRATUITY)

SIX COURSE DINNER (EXCLUDES DANCE PARTY)  
2 HOUR LIMIT PER TABLE

SECOND SEATING

7:30 / 8:00 / 8:30 / 9:00

**\$110** PER PERSON

(EXCLUDING TAX & GRATUITY)

SIX COURSE DINNER, PARTY FAVORS, CHAMPAGNE TOAST  
\* TABLE IS YOURS FOR THE EVENING

V26 DJ DANCE PARTY

**\$30** PER PERSON

WITH DJ BIRD & GOLD SOUNDS OF MANTASTIQUE

PRICE INCLUDES: ENTRANCE TO THE PATIO PARTY

HORS D'OEUVRES: 9:30-MIDNIGHT,

PARTY FAVORS & MIDNIGHT CHAMPAGNE TOAST

DANCING & PARTYING TILL CLOSING

RESERVATIONS ARE REQUIRED

TELEPHONE 951.684.7755

FOR MENU INFORMATION VISIT: [WWW.MARIOSPLACE.COM](http://WWW.MARIOSPLACE.COM)  
(ADVERTISED MENU IS SUBJECT TO CHANGE / CORKAGE \$25.00 PER BOTTLE)



MARIO'S PLACE RESTAURANT  
**LAST YEARS**  
NEW YEARS EVE MENU

THIS MENU WILL CHANGE FOR 12.31.11 DINNER - THIS IS A SAMPLE MENU

**FIRST COURSE**

ANTIPASTO

PEPPADEW CHILE FILLED WITH TONNO

\*

CROSTINO WITH PROSCIUTTO DI PARMA,  
SWEET ONION & WILD ARRUGULA

\*

\*CRUDO OF BAY SCALLOP WITH MINT,  
CONFETTI OF PEPPERS & FENNEL, LIME & EXTRA VIRGIN

**SECOND COURSE**

"MINISTRONE" OF CANNELLINI BEANS & ESCAROLE  
WITH PRAWNS AND DRIZZLE OF FENNEL-HERB INFUSED EXTRA VIRGIN

**THIRD COURSE**

RAVIOLI AL UOVO WITH RICOTTA, SPINACH AND SOFT EGG YOLK,  
PORCINI MUSHROOM SAUCE & PARMIGIANO REGGIANO

**FOURTH COURSE**

BLACK OLIVE CRUSTED LINE CAUGHT PACIFIC SWORDFISH  
WITH HARICOTS VERTS & BASIL-ORANGE CITRONETTE

OR

ROASTED LAMB CHOPS

WITH PARSLEY PESTO, PAN JUICES, ISRAELI COUS COUS  
WITH TOMATO CONFIT, ZUCCHINI & EGGPLANT

OR

GRILLED PRIME TENDERLOIN OF BEEF  
WITH BEARNAISE SAUCE, BROCCOLINI, & FINGERLING POTATOES

**FIFTH COURSE**

SELEZIONE DI FORMAGGI

WITH TRUFFLE HONEY & WALNUT CURRANT TOAST

BRUNET - PIEMONTE: AGED GOAT MILK

GORGONZOLA - BLUE FROM COW'S MILK

SOTTOCENERE - VENETO: TRUFFLED COW'S MILK WITH SPICE-ASH RIND

**SIXTH COURSE**

TRILOGY OF PETITE DESSERTS

TOASTED ALMOND PANNA COTTA  
WITH MOSCATO-SOAKED RAISINS AND SABA

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WARM VALRHONA CHOCOLATE-POLENTA "SOUFFLE"

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TANGERINE FROM ARRIGO'S & DINAH'S TREE  
FILLED WITH ITS OWN SORBET

