

*Mario's Place Presents Our*

# **NEW YEARS EVE**

## **2007~2008**

### *New Years Epicurean Dinner*

*Six Course Dinner - Prepared by Chef Leone Palagi*



*First Seating: 5:30 / 6:00 / 6:30 / 7:00*

*\$85.00 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*

*\$110.00 per person (excluding tax & gratuity)*

*Six Course Dinner, Party Favors, Champagne Toast*

*\* Table is yours for the evening / Corkage \$25.00 per bottle*

*Telephone 951.684.7755 ~ Reservations are Required (with Credit Card Deposit)*

*Website: [www.mariosplace.com](http://www.mariosplace.com)*



## Last Years Menu

Menu & Price are Subject To Change

### First Course

#### *Antipasto Nostro*

*Burrata with Prosciutto with Speck (Smoked Prosciutto)  
Spicy Ahi Tartare in cucumber cup with wasabi tobiko & ginger  
Timbale of Dungeness Crab & Avocado, citrus vinaigrette*

### Second Course

#### *White Corn Soup*

*With Langoustine, pancetta & cilantro*

### Third Course

#### *Handmade Tortellini*

*Filled with butternut squash & ricotta, with truffle butter & Parmigiano Reggiano*

### Fourth Course

#### *Roasted Chilean Seabass*

*With herb crust, "Bouillabaisse" sauce (tomato, saffron & anise),  
mirepoix of red & yellow bell pepper & fennel, snowpeas*

*Or*

#### *Grilled Venison Chop (Rare to Medium Rare)*

*With pomegranate-black pepper jus & root vegetables*

*Or*

#### *Spicy Pan Roasted Angus New York*

*With braised prime short rib, celery root puree & syrah sauce*

### Fifth Course

#### *Selection of Formaggi*

*"Sottocenera" with truffle, Pie d' L' Angloys & Pantaleo di Sardegna*

### Sixth Course

#### *Trilogy of Petite Desserts*

*Tangerine filled with sorbet, Chocolate Hazelnut Gateaux & Spiced Pumpkin Brulee*