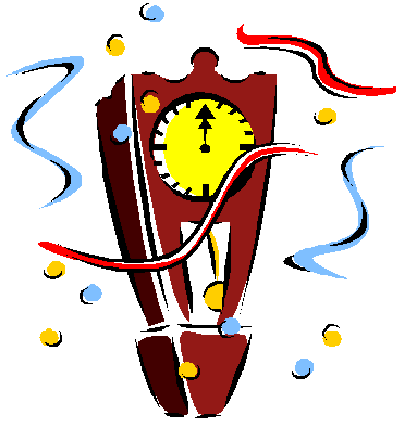


MARIO'S PLACE PRESENTS OUR 28<sup>TH</sup>

# NEW YEARS EVE 2009-10

## NEW YEARS EPICUREAN DINNER

SIX COURSE DINNER - PREPARED BY CHEF LEONE PALAGI  
(PRICES & MENUS ARE SUBJECT TO CHANGE)



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

**RESERVATIONS ARE REQUIRED**

TELEPHONE 951.684.7755

WEBSITE: [WWW.MARIOSPLACE.COM](http://WWW.MARIOSPLACE.COM)



# LAST YEARS MENU 2008

(MENU WILL CHANGE)

MENU PREPARED BY CHEF LEONE PALAGI

## FIRST COURSE

### ANTIPASTI

INSALATINA OF MORO BLOOD ORANGES, FENNEL, ARRUGULA & SMOKED EEL

\*\*

### CRUDO OF YELLOWTAIL

WITH PEPERONCINO OIL, MARINATED RED ONIONS & MICROGREENS

\*\*\*

### PICCOLO BAGNA CAUDA

WITH RAW VEGETABLES

## SECOND COURSE

### TUSCAN STYLE CHICK PEA SOUP

WITH NANTUCKET BAY SCALLOPS, ROSEMARY & GULFI EXTRA VIRGIN OLIVE OIL

## THIRD COURSE

### TORTELLINI OF ROASTED YAM & RICOTTA

WITH MAITAKE MUSHROOMS, TRUFFLE BUTTER & PARMIGIANO REGGIANO

## FOURTH COURSE

### PORCINI CRUSTED BOCCA D' ORO SEABASS

WITH ORZO, CARAMELIZED BABY TURNIP AND CIPOLLINI & GINGER SCENTED JUS D' ORO

OR

### PAN-ROASTED RACK OF LAMB

WITH RATATOUILLE OF ZUCCHINI, RED & YELLOW BELL PEPPERS, ONIONS & COULIS OF THREE HERBS

OR

### GRILLED PRIME TENDERLOIN OF BEEF

WITH BLACK OLIVE TAPENADE, POTATO ROAST GARLIC PUREE, BROCCOLINI & RED WINE SAUCE

## FIFTH COURSE

### SELEZIONE DI FORMAGGI

PIAVE VECCHIO, ST. AGUR BLEU, MIDNIGHT MOON GOAT GOUDA

WITH TRUFFLE HONEY

## SIXTH COURSE

### TRILOGY OF PETITE DESSERTS

CARAMEL BUDINO WITH FLEUR DE SEL & CREME FRAICHE

LIME-COCONUT GELATO WITH LEMONGRASS

VALRHONA GUANAJA MOLTEN CHOCOLATE CAKE



LAST YEARS  
**VEGETARIAN MENU 2009**

(MENU WILL CHANGE)  
MENU PREPARED BY CHEF LEONE PALAGI

FIRST COURSE

**"PURPLE HAZE" SALAD**

WITH FIELD GREENS, GOAT CHEESE INFUSED WITH FENNEL POLLEN & LAVENDER,  
BARTLET PEAR, PISTACHIOS & BALSAMIC VINAIGRETTE

SECOND COURSE

**BABY VEGETABLE RAGOUT**

WITH TRUFFLED VINAIGRETTE

THIRD COURSE

**ROAST BUTTERNUT SQUASH TORTELLINI**

WITH SAGE BUTTER SAUCE, MIA TAKE MUSHROOMS & PARMIGIANO REGGIANO

FOURTH COURSE

**PAN ROASTED PLEUROTTE MUSHROOMS  
& ASPARAGUS**

WITH TRUFFLED POTOTO PUREE, ROASTED GARLIC & PARSLEY COULIS

FIFTH COURSE

**SELEZIONE DI FORMAGGI**

UBRIANCO D PIAVE, THREE SISTERS "SERENA", PIE D' ANGOYS  
WITH TRUFFLE HONEY & FIG ALMOND "PATE"

SIXTH COURSE

**TRILOGY OF PETITE DESSERTS**

VALRHONA "GUANAJA" MOLTEN CHOCOLATE CAKE  
TANGERINE FROM ARRIGO'S & DINAH'S TREE FILLED WITH ITS OWN SORBET  
PANNA COTTA INFUSED WITH TAHITIAN VANILLA