



*Celebrate*  
**NEW YEAR'S EVE**  
*at Eno Vino West!*

Ring in the New Year with an elegant  
Five Course Dinner prepared by our  
Chef de Cuisine and his Culinary Team!

**2 Seatings:**

**6:00 & 8:30**

\$65 per person

**FIRST**

baby arugula • citrus aperol vinaigrette  
• goat cheese • blueberries • candied pecans

**SECOND**

day boat scallop • tomato almond relish  
• truffled carrot purée

**THIRD**

seared snapper • roasted pistachio butter  
• pomegranate nuóc châm • beech mushrooms  
• white asparagus

**FOURTH**

beef tenderloin • aged cheddar risotto  
• wild mushrooms • merlot demi

**FIFTH**

buttermilk panna cotta  
• strawberry champagne coulis • brandy snap

601 Junction Rd | [eno-vino.com](http://eno-vino.com)