



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