

Moro's Table

Auburn, New York



NEW YEARS EVE

THREE COURSES \$75

FIRST starters

Oyster Trio
Mignonette, Cocktail, Fresh Horseradish

Crab Bisque
Sherry Cream, Smoked Paprika, Chive

Crispy Pork Belly Confit
Squash Puree, Julienne Apple Salad, Hot Honey

Roasted Beets & Burrata
Arugula, Orange Supreme, Pistachio
Balsamic Reduction

Roasted Butternut Squash Salad
Spinach, Honeycrisp Apple, Bacon Wrapped
Dates, Apple Cider Vinaigrette

SECOND entrees

Grilled Lamb Chops
Potato Gratin - Roasted Parsnips & Mushrooms
Ancho Chili Sauce

Crispy Duck Confit
Herb Roasted Fingerling Potatoes
Spaghetti Squash, Roasted Broccoli
Orange & Ginger Sauce, Chinese Hot Mustard

Vegetarian Option
Available Upon Request

Filet Medallions
Boursin Mashed, Brussels Sprouts, Carrots
Sauce Bordelaise

Shrimp & Scallop Risotto
Roasted Red Pepper & Parmesan Risotto
Wilted Spinach, Basil Oil

THIRD dessert

French Apple Rum Cake
Calvados Cream, Salted Caramel,
Candied Pecans

Double Chocolate Cheesecake
Chocolate Ganash, Shaved White Chocolate
Whipped Cream

House Made Sorbet
Fresh Berries

Chocolate Croissant Bread Pudding
Creme Anglaise, Fresh Berries

Coconut Panna Cotta
Mixed Berry Coulis, Toasted Coconut
Linzer Cookie