

New Year's Eve at Mezza Luna

Toast to the new year while enjoying a four course celebratory menu curated by Executive Chef John Lindbeck. The night will include a complimentary glass of champagne. Limited seating will be available from 5:00 until 9:00 p.m., so make reservations before it's too late.

Note: The dinner menu will not be available on New Year's Eve.

Reservations can be made by calling 256-650-2514 or through the online reservation portal, [here](#).

Don't forget that Mezza Luna will be closed on Monday, January 1, for New Year's Day.

MENU

APPETIZERS

Hoppin John, Corn Bread Croûtons, Collards
Smoked Gouda and Roasted Cauliflower Fonduta
Seared Beef Carpaccio, Arugula, Parmesan

SOUP OR SALAD

Tomato Basil, Crème Fraîche, Balsamic, Fresh Basil
Caesar, Garlic Croûton, Parmesan
Mezza Luna, Cumin Carrots, Feta, Cucumbers,
Cherry Tomatoes, Radish, Sherry Vinaigrette

ENTRÉES

Wood Fire Grilled Dry Aged Ribeye, Steak Fries,
Charred Broccolini, Worcestershire Aioli
Fried Lobster Tail, Grilled Asparagus,
Pickled Potatoes, Bearnaise
Wood Roasted Veal Tenderloin, Red Flannel Hash,
Fried Kale, Bordelaise
Tuna, Wasabi Mash, Haricot Verts, Ponzu

DESSERTS

Jack Daniel's Chocolate Pecan Pie
Crème Brûlée

\$100 per person