



NEW YEAR'S EVE 2024

FELICE ANNO NUOVO

MENU - \$129
Add Fresh Truffle - Market Price

select one from each antipasti, primi, secondi & dolci

ANTIPASTI

FIRST PLATES

Zuppa di Zucca: Pumpkin Soup, Winter Truffle, Parmigiano & Pepita Crisp
Arancini Milanese, Shaved Fennel Salad, Lemon Saffron Mayo
Bluefin Tuna Crudo, Taggiasche Olives, Avocado, Crispy Capers
Prosciutto di San Daniele, Treviso & Green Apple Salad, Pomegranate Seeds, Walnuts
Grilled Calamari & Shrimp, Dried Chilies, Crispy Parsnips

PRIMI

PASTA

Tortelloni Filled with Short Rib, Shaved Brussels, Braising Jus, Crispy Cippolini Onions
Purple Potato Gnocchi, Smoked Lamb Ragù, Mint & Pistachio Oil
Duck Francobolli, Grilled Green Apples, Thyme Butter, Red Sorrel
Spaghetti Neri with Lobster Sauce & Caviar
Cocoa Tagliatelle, Forest Mushrooms, Sage Butter

SECONDI

PESCE E CARNE

Honey & Red Wine Braised Short Rib, Olive Oil Potatoes, Winter Root Vegetables
Grilled Bluefin Tuna, Braised Fennel, Carrot Purée, Dried Orange
Pan Seared Rockfish, Red Wine Cooked Lentils, Pork Knuckle, Calabrian Chili Gremolata
Pan Seared Scallops, Forest Mushroom Fricassee, Parsnips, Lemon Saffron Butter
Grilled Magret of Duck, Creamy Farro Verde, Honeynut Squash Puree, Roasted Sunchokes, Red Wine Reduction
Creamy Anson Mills Polenta, Porcini Mushrooms, Fennel Pollen Pesto, Rainbow Carrots, Baby Bok Choy

DOLCI

SWEETS

Cherry Almond Bonet, Dark Chocolate, Sweet Cherry Compote, Caramel Reduction, Pignoli Almond Streusel
Lemon Ricotta Bomboloni, Ricotta Lemon Curd, Creme Fraiche Whip
Hazelnut Chocolate Tart, Chocolate Sucrée, Hazelnut Mousse, Caramel Chocolate Glaze, Hazelnut Brittle, Chocolate Sauce