



NEW YEAR'S EVE 2023

December 31st, 2023 | \$100++ per person

AMUSE-BOUCHE

TOMATO TARTLET

herb whipped ricotta, basil

FIRST COURSE

- Please Choose One -

CRISPY ARTICHOKE ROMANO

preserved lemon caper aioli, fonduta

RIBOLLITA

chicken brodo, gigantea beans, kale, carrots, fine parmesan, crusty baguette

ITALIAN TARTINE

mortadella, pistachio pesto, asiago, focaccia

SECOND COURSE

- Please Choose One -

AHI TUNA TONNATO

capers, soft boiled egg, shallot, focaccia breadcrumbs

CAESAR SALAD

heart of romaine, grana padano, house dressing, focaccia crouton

WINTER BURRATA

stone fruit salad, calabrian chili honey, truffle vinaigrette, herb

THIRD COURSE

- Please Choose One -

BRAISED LAMB SUGO & HERB SEARED LAMB LOIN

herb rigatoni, soffrito, toasted gremolata crumb

CRISPY CONFIT SUCKLING PIG

gigantea beans, fennel citrus salad, pork jus

TRUFFLE STUDED ROASTED EYE OF RIBEYE

asiago polenta, broccoli rabe, red wine agrodolce, bone marrow custard, au poivre

FRUTTI DI MARE

butter poached lobster, shrimp, littleneck clams, saffron tagliatelle, fonduta, grana padano

SAFFRON TAGLIATELLE PRIMAVERA

eggplant & fennel sugo, grana padano

