



NYE 2017

\$55 per person

please select one menu item from each section

primi

chicory salad hazelnut vinaigrette | pickled quince

pan seared scallops n'duja | celery root purée

crispy pork belly red wine braised lentils | endive

* carne cruda quail egg | parmesan fricco (+ \$6)

paste

crab tortelloni lobster brodo | saffron | ricotta

chestnut gnocchi wilted kale | fonduta

risotto alla milanese vino rosso | bone marrow butter | chives

* spaghetti al caviale 'cacio e pepe' | paddlefish roe (+ \$10)

secondi

creamy polenta parmesan | icelandic salt | 6

monkfish lady edison 'prosciutto' | braised canelini beans | wild arugula

beef tenderloin tuscan kale | patata fonduta | red wine syrup

* whole grilled branzino (for two) lemon | charred broccolini (+ \$10 pp)

* pork ribcap 'saltimbocca' (for two) sage | fennel | 'prosciutto' | spinach | madeira (+ \$15 pp)

* 36oz prime bistecca fiorentina (for two) patata fonduta | braised mushrooms (+ \$35 pp)

dolce

blood orange panna cotta candied blood orange | praline crumble

olive oil cake rosemary syrup | semifreddo

chocolate tart roasted hazelnuts | amaretto caramel sauce

* selection of italian cheese truffle honey | roasted grapes | marionberry jam (+ \$5)

executive chef steve o'Neill

* denotes supplemental menu charge per item
sommelier selection wine pairings -- \$30 per person
reserve list wine pairings -- \$60 per person