



NEW YEAR'S EVE 2019 PRIX-FIXE

45 per person • 3 courses
full ala carte menu available

ANTIPASTI

choice of

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octopus

*fingerling potatoes, marketgreens,
salsa verde, green romesco*

caesar salad

*gem lettuce, baby kale
watercress, bonito breadcrumbs & parmigiano*

roasted beets

*poached pears, candied walnuts, gorgonzola,
greens, lemon thyme dressing*

yellow fin tuna tartare

*avocado, grapeseed oil, kalamata,
crispy capers, chives, spicy mayo*

wood fired meatballs

creamy polenta, pomodoro, basil oil

ENTREES

choice of

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short rib

celery root puree, roasted carrot

wild mushroom fusilli

fusilli avellinesi, market greens, truffle oil, sundried tomato, grana

hand cut rigatoni

spicy lamb sausage, grilled octopus, market greens

halibut

champagne sauce, wood-fired asparagus

risotto

lobster

DESSERT

choice of

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tiramisu

flourless chocolate almond torte

panettone bread pudding