

NEW YEAR'S EVE

\$55 per person- Four course menu

\$25 per person-wine pairing

CICCHETTI

SUPPLI AL TELEFONO, OLIVE SAUCE

DUCK PATE, CANDIED HAZELNUTS

FIRST COURSE

CAULIFLOWER AND EGG YOLK *SFORMATO*, CHICORIES, ROASTED CHESTNUT VINAIGRETTE

OR

GRILLED VERMONT QUAIL, GRILLED CHARD STEMS, CRANBERRY *MOSTARDA*

OR

CASUNZEI RAVIOLI, ROASTED RED BEET AND RICOTTA FILLING, POPPY SEEDS, BUTTER, GRANA PADANO

OR

AHI TUNA *CRUDO*, OLIVE OIL PUDDING, SORREL, FRIED CAPERS, MEYER LEMON SAUCE, MEYER LEMON ZEST

INTERMEZZO

POMEGRANATE *GRANITA*

MAIN COURSE

PANCETTA WRAPPED STURGEON, BUTTERNUT SQUASH *CAPONATA*, RED WINE SAUCE

OR

ROASTED LIBERTY FARM DUCK BREAST, DUCK LEG CONFIT, VENERE BLACK RICE, QUINCE, FENNEL, DATE SAUCE

OR

SLOW BRAISED BEEF SHORT RIBS, CREAMY POLENTA, GOLD AND SCARLET TURNIPS, CHIANTI SAUCE

OR

GNOCCHI, BLACK TRUMPET MUSHROOMS, BABY ARTICHOKEs, BRUSSEL SPROUTS, FONTINA SAUCE

DOLCINI

BITTER SWEET CHOCOLATE AND ESPRESSO *PANNA COTTA*, CACAO NIBS

HAZELNUT TORTE, CARAMEL ICE CREAM

BUTTERSCOTCH PUDDING, PISTACCHIO BRITTLE

PORT POACHED SECKEL PEAR, GORGONZOLA

~BLANDY'S 10 YEAR OLD MALMSEY~

WE USE LOCAL, SUSTAINABLE AND ORGANIC PRODUCTS WHEN AVAILABLE

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

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