



NEW YEAR'S EVE DINNER MENU

DECEMBER 31, 2018

\$70 per person-\$30 per person-wine pairing

CICCHETTI

DUCK PATE CANNOLO, FIG JAM, COCOA NIBS, MICRO GREENS
~2016 PRAJA MONICA, CARDEDU, SARDEGNA~

OR

DUNGENESS CRAB FRITTERS, PEPPERCRESS, ROMESCO AGLIOLO
~2017 CAN FEIXES BLANC SELECCION, BODEGAS HUGUET, PENEDES, SPAIN~

OR

STRACCIATELLA , ARTICHOKE PUREE, OLIVE PESTO, GRANA CROSTINI
~2017 EVOE PASSERINA, CIU CIU, MARCHE~

ANTIPASTI

SWEET POTATO GNOCCHI
GORGONZOLA CREMA, FRILLY RED MUSTARD, KUMQUATS, PINE NUTS
2016 KERNER, ABBAZIA DI NOVACELLA, ALTO ADIGE

OR

AHI TUNA *CARPACCIO*
PICKLED GOLDEN BEETS, MORRO BLOOD ORANGES, BASIL OIL, MICRO ARUGULA
~2016 VALTELLINA BIANCO. LA CONTEA, CASA VINICOLA TRIACCA, LOMBARDIA~

OR

DUNGENESS CRAB -DELICATA SQUASH TORTELLI
CRAB BRODO, HORSERADISH CREMA, CHIVES
~2017 PETITE ARVINE, CAVE DES ONZE COMMUNES, VALLE D'AOSTE~

OR

LITTLE GEM LETTUCE & RED ENDIVE
RED WINE SECKLE PEAR, GORGONZOLA DOLCE, CANDIED WALNUTS, MOSCATO VINAIGRETTE
~NV MODA VEJA (ARNEIS) VINO BIANCO, FILIPPO GALLINO, ROERO, PIEMONTE~

SECONDI

GRILLED LAMB T-BONE CHOP
CELERY ROOT PUREE, BABY GOLD & CIOGGA BEETS, ESCAROLE, POMEGRANATE MOLASSES
~2015 CUVÉE MONIKA (NIELLUCCI) DOMAINE DE GRANAJOLO, CORSICA~

OR

PROSCIUTTO WRAPPED STURGEON
MONTEREY SQUID, BELUGA LENTILS, KALE, BABY FENNEL, ALMONDS, ROMESCO
~2017 I CROPPI ALBANA SECCO, CELLI, EMILIA ROMAGNA~

OR

GRILLED NIMAN RIB EYE
SHORT RIB, AMAROSA POTATO, PARSNIPS & CIPPOLINI HASH, RED WINE MARROW SAUCE, FRIED SUNCHOKES
~2011 DOMAINE DU THERON, CAHORES CUVÉE PRESTIGE, FRANCE~

OR

PORCINI & CHANTERELLE RISOTTO
SAFFRON, SWEET ONIONS, WHITE WINE, PORCINI OIL, BLACK TRUFFLE BUTTER
~2016 PENTAPOLIS, NERANTZI, SERRES, GREECE~

DOLCINI

CHOCOLATE-MASCARPONE BROWNIE, CHOCOLATE SAUCE, SALTED CARAMEL GELATO
OR

BUTTERNUT-PEAR TORTA, CARAMEL, PEAR FENNEL GELATO
OR

MALVASIA DELLE LIPARI SOAKED *PAN DI SPAGNA*, PERSIMMON SORBET, PERSIMMON JAM, SAGE CREAM
~2015 RAVENTOS I BLANC DE NIT BRUT ROSE, PENEDES, SPAIN~