



NEW YEAR'S EVE MENU 2020

Email orders to takeout4238@gmail.com

Please Include Requested Time of Pick-Up & Phone Number

Pre-Order available until 9:00pm Tuesday, Dec 29 for New Year's Eve

5:00pm-9:00pm

FOUR COURSES \$80 PER PERSON OR A LA CARTE

ADD A BOTTLE OF WINE OR PROSECCO FROM OUR RETAIL LIST

CICCHETTI

FRIED BEIGNETS WITH DUCK LIVER PATE

RED ONION JAM, COCOA NIBS

12

BASIL BURRATA

SATSUMAS, RED ENDIVE, PICKLED DAIKON, CROSTINI, EXTRA VIRGIN OLIVE OIL

11

CURED MT. LASSEN TROUT FLATBREAD

HORSERADISH CREMA, PICKLED RED ONIONS, FRIED CAPERS, CHERVIL, TROUT ROE

13

ANTIPASTI

SWEET POTATO GNOCCHI

CHANTERELLES, CHICORIES, CIPOLLINI, PORCINI OIL, SHAVED PECORINO MOLITERNO

17

CRUDO DI AHI TUNA

BLOOD ORANGES, POMEGRANATE, CITRUS GLAZE, EXTRA VIRGIN OLIVE OIL, MICRO ARUGULA

20

GRILLED SAUSAGE STUFFED SQUID

ROASTED SUNCHOKES, TURNIPS, BUTTERBEAN PUREE, FRISEE, ROMESCO, ALMONDS

18

SECONDI

BAKED PORCINI & POLENTA BOMBA

CHANTERELLES, CIPOLLINI, KALE SPROUTS, TRUFFLE FONDUE, GRILLED DELICATA, HUCKLEBERRIES

32

GRILLED 16oz T-BONE STEAK

BROCCOLINI, GRILLED RED ONION, RED WINE SAUCE, FRIED SUNCHOKES

42

DUNGENESS CRAB & GRILLED SHRIMP RISOTTO

SAFFRON BRODO, ONIONS, WHITE WINE, BUTTER, KUMQUATS, FENNEL FRONDS, TOASTED HAZELNUTS

36

DOLCINI

CHOCOLATE POLENTA SOUFFLE

CANDIED FENNEL & KUMQUAT, RASPBERRIES, WHIP CREAM

12

STARKRIMSON PEAR ALMOND TART

BLOOD ORANGE SYRUP, WHIP MASCARPONE, TOASTED ALMONDS

12

SATSUMA PANNA COTTA

COCONUT COOKIE, PISTACHIOS BRITTLE, PERSIMMON JAM, MINT

12