



NEW YEAR'S EVE MENU 2021

5:00pm-10:00pm

FOUR COURSES \$80 PER PERSON OR A LA CARTE

OPTIONAL WINE PAIRINGS \$30 PER PERSON

CICCHETTI

FRIED BEIGNETS WITH DUCK LIVER PATE

RED ONION JAM, COCOA NIBS

12

BASIL BURRATA

SATSUMAS, RED ENDIVE, PICKLED ONION, BLACK SEA SALT, CROSTINI, PAESANO EXTRA VIRGIN OLIVE OIL

12

APPLEWOOD SMOKED KING SALMON CANNOLI

HORSERADISH CREMA, PICKLED RED ONION, CHERVIL, TROUT ROE

13

ANTIPASTI

BROWN BUTTER BAKED POTATO GNOCCHI

CHANTERELLES, HEGDEHOGS, BLACK TRUMPETS, CASTELFRANCO, CIPOLLINI, SHAVED PECORINO, PORCINI OIL

18

PORCHETTA

ROAST PORK LOIN & PORK BELLY, FENNEL FRONDS, SHAVED *PECORINO MOLITERNO*, SMOKED TOMBO TUNA SAUCE

19

SWORDFISH BRESAOLA

BASIL GREMOLATA BREADCRUMBS, EXTRA VIRGIN OLIVE OIL, DELIZIA BALSAMIC, POMEGRANATE, MICRO BASIL

20

RABBIT CANNELLONI

ROASTED CIPOLLINI, BROCCOLI SPIGARELLO, MARSALA JUS, ROMESCO, MARCONA ALMONDS

18

SECONDI

GRILLED PORCINI & POLENTA CRISP

WILD MUSHROOMS, CIPOLLINI, KALE SPROUTS, TRUFFLE FONDUE, GRILLED DELICATA, HUCKLEBERRIES

34

GRILLED WAGYU RIB EYE STEAK

SWEET POTATO GRATIN, ROASTED SHALLOTS, SHORT RIB, CREAMED RED CHARD, MARROW BONE

(PLUS \$15)

59

SEAFOOD BRODETTO

HALIBUT, CLAMS, SHRIMP, SAFFRON BRODO, PERNOD, BUTTER, CRAB POLENTA CROUTONS, KUMQUATS, FENNEL

38

LIBERTY DUCK BREAST

CREAMY FARRO VERDE, DUCK CONFIT, SWEET ONIONS, DANDELION GREENS, BLOOD ORANGE GLAZE

44

DOLCINI

PECORINO CACIO E FICHE

GRILLED BABY FENNEL, KUMQUAT MARMALADE, GINGER SYRUP, CROSTINI

12

BITTERSWEET CHOCOLATE RICOTTA ALMOND TART

BLOOD ORANGE SATSUMA SYRUP, BROWN SUGAR MASCARPONE, TOASTED MARCONA ALMONDS

12

HACHIYA PERSIMMON PANNA COTTA

COCONUT COOKIE, PISTACHIOS BRITTLE, MEYER LEMON CURD, MINT

12