

2024 NEW YEAR'S EVE 2025 CELEBRATION MENU

STARTERS - 8 per person

- CHOICE OF -

FRESH BAKED BREAD

Whipped Goat Cheese + Wagyu Bresaola + Preserves ROASTED OYSTERS (3)
Herb Bread Crumb Butter

CHILLED FRESH OYSTERS (3)*
Pomegranate Basil Mignonette

ANTIPASTI - 22

- CHOICE OF -

ROSEMARY SMOKED BONE MARROW

Wagyu Bresaola + Italian Gremolata + Crispy Shallot + Herb Insalata + Grilled Sourdough

COAL ROASTED BEETS

Cashew Goat Cheese + Pickled Beets + Frizee + Preserved Lemon Vinaigrette + Toasted Walnut

CRISPY OCTOPUS

Papas Bravas + Chili Aioli + Chimichurri + Anchovy Olives + Caper Berry

WINTER SALAD

Butter Lettuce + Frizee + Candied Delicata & Walnuts + Crispy Farro + Tarragon Lemon Vinaigrette

PASTA - 38

Gluten Free Pasta Available +4 - CHOICE OF -

ELK BOLOGNESE

Calamarata + Rosemary + Sage + Mascarpone Ricotta Whip

PESTO

Campanelle + Basil + Arugula + Cashews

PASTA AL TARTUFO (+ \$14)

Hand Cut Pappardelle + Shaved Winter Truffles + Parmesan Espuma

ENTREES- 56

- CHOICE OF -

MUSHROOM RISOTTO

Foraged Wild Mushrooms Add Crispy Chicken Thigh (+ \$15)

GRILLED BRANZINO

Tuscan Gigandes Bean Stew + Caramelized Fennel + Roasted Tomatoes + Leek Threads

CRISPY PORCHETTA

Creamy Polenta + Bing Cherry Demi-Glace + Pangrattato

BAROLO BRAISED SHORT RIBS

Butternut Puree + Gremolata + Braised Balsamic Reduction

Add Winter Truffles to any dish (+ \$30 / 8 grams)

DOLCE - 18

- CHOICE OF -

CHOCOLATE BUDINO

Sticky Toffee + Hazelnut Tuile + Mascarpone Whipped Cream

DAILY CANNOLI

Spiced Apple Ricotta + Apple Butter Caramel

BASQUE-STYLE PUMPKIN CHEESECAKE

Pecan Praline + Toasted Marshmallow

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or under-cooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially if you have certain medical conditions