

SESSANTA NEW YEAR'S EVE 2015

\$125 per person

AMUSE BOUCHE

LENTIL SOUP prosciutto cotto, sage

BLACK TRUFFLE ARANCINI

FIRST COURSE choice of

TROUT CRUDO trout roe, lemon

ARTICHOKES ALLA ROMANA lemon, parsley

FOIE GRAS TORCHON blood orange, endive

FRIED OYSTERS celery root remoulade, caviar

VENETIAN CHICORY SALAD marsala vinaigrette

PASTA COURSE choice of

DUCK LASAGNA tomato, red wine, rosemary

LOBSTER RISOTTO acquerello rice, tarragon

RAVIOLI sheep's milk ricotta, preserved white truffles

MAIN COURSE choice of

EGGPLANT PARMESAN alla napoletana

SCALLOPS caviar, brown butter, chives

WHOLE ORATA lemon, coriander

ROASTED HALF CHICKEN nebrodini mushrooms, lentils, chili oil

BEEF SHORT RIBS bone marrow dumplings, potato puree

PORK CHOP tuscan kale, sausage, marsala, capers

DESSERTS choice of

BOCCONCINI CON MANNA cream puffs, chocolate

HAZELNUT CREAM TART poached pears, vanilla ice cream

CARAMEL BUDINO whipped cream, brandied cherry

CANNOLI pistachio, chocolate

~put a truffle on it~

white \$65

black \$35