

little nonna's

New Year's Eve 2013

4 COURSES, \$75 per person

FIRST COURSE

baked mixed milk ricotta *

roasted bosc pears, saba, olive oil, toasted almonds,
grilled italian country bread

SECOND COURSE

pan seared day boat scallops

warm prosciutto vinaigrette, rosemary white beans, romanesco

braised veal cheek

seared potato gnocchi, leeks, roasted parsnips

olive oil poached lobster salad **

avocado, grapefruit, almonds, shaved roots, chicories

beet & robiola ravioli *

salt roasted beets, arugula pesto, pine nuts

THIRD COURSE

grilled filet of beef

porcini, roasted bone marrow, marsala, crispy fingerling potatoes

pan seared rock fish

pepperonata, salsa verde, fennel, blood orange, castelventrano olive

red wine braised shortrib

fontina polenta, royal trumpets, shaved jerusalem artichokes

butternut squash in cartuccio *

roasted butternut squash in parchment, wild & cultivated mushrooms,
parsnip puree, capers, pickled raisins

DESSERT

pistachio-olive oil cannoli

ricotta, dark chocolate, toasted pistachio

blood orange prosecco sorbet

rosemary shortbread cookies

dark chocolate-hazelnut cake

espresso stracciatella gelato, caramelized cacao nibs

* vegetarian **made be made vegetarian upon request

we proudly support local artisanal farmers | 20% gratuity will be added to parties of 5 or

more