



New Year's Eve 2017

\$75 per person / 4 courses

FIRST COURSE

for the table to share

burrata from puglia

taggiasca olive, roasted garlic, oven dried tomatoes, sea salt, extra virgin olive oil, vin cotto, grilled italian country bread

SECOND COURSE

choose one

porcini rubbed beef carpaccio

smoked garlic aioli, mustard greens, red onion mostarda, parmesan

wild mushroom crostino

truffled cacciocavallo, melted leeks, rosemary white beans

shaved vegetable & baccala salad

shaved brussel sprouts, fennel, celery root, spanish salt cod carpaccio, farro, tonnato aioli, parsley

nonna's B+V+P meatballs

taleggio polenta, 4 hour pork & san marzano tomato gravy, parmesan

THIRD COURSE

choose one

grilled filet of beef marsala

crispy fingerling potatoes, grilled broccolini, wild mushroom marsala sauce

seared halibut oreganata

seared romanesco, scarlet turnips, pickled raisin, caper-lemon sauce, oregano bread crumbs

braised bone in shortrib

roasted garlic mashed potatoes, red wine braising jus, castelvetro olive -lemon gremolata, roasted brussel sprouts

winter squash & sheep's milk ricotta cannelloni

sage brown butter, salt roasted beets, toasted hazelnuts, piave

DESSERT

choose one

pistachio-olive oil cannoli

ricotta, dark chocolate, toasted pistachio

blood orange sorbet

prosecco, rosemary-almond shortbread cookie

dark chocolate-hazelnut cake

espresso stracciatella gelato, caramelized cacao nibs, candied hazelnuts

nonna's tiramisu

espresso soaked lady fingers, mascarpone, kahlua