

NEW YEAR'S EVE
- MENU -

Amuse

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Truffled Artichoke Sfornato

Sunchokes, Oregon truffles, Belper Knolle

or

"Cotechino e Lenticchie"

Cotechino, foie gras, lentils, marsala

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"7 Fishes Risotto"

*Risotto bianco, bay scallops, mussels, clams,
bay shrimp, Dungeness crab, monkfish, caviar*

or

Caramelized Parsnip Caramelle

Braised oxtail, horseradish gremolata

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Seared Diver Sea Scallops

Cauliflower, prosecco burro-fusso

or

55 Day Dry-Aged Bone in New York

Potato "Cento Fagioli", Nebbiolo sauce

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Meyer Lemon Panna Cotta

Poached grapes, grape concentrato

or

Profiteroles

Pistachio gelato, chocolate fonduta

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Menu | **85**

Wine Pairings | **55**