

Marisella
NEW YEAR'S EVE 2026





NEW YEAR'S EVE 2026

165 per person | 75 for kids
150 for wine pairings

TO START

ANTIPASTI

prosciutto di san danielle, marinated olives,
whipped ricotta, focaccia slices

FIRST COURSE (CHOOSE 2)

SICILIAN CRUDO

hamachi, tuna, capers, chives, lemon vinaigrette

RICOTTA MEATBALLS

marinara, basil, mozzarella

CUCUMBERS

tahini caesar dressing, pickled onions, crunchies

ENHANCEMENT | CAVIAR 60

Osetra caviar, cauliflower custard, apple, horseradish, scallion billinis

SECOND COURSE (CHOOSE 2)

TRUFFLE RISOTTO

madeira, chives, parmesan

ADD BLACK TRUFFLE 60

PACCHERI BOLOGNESE

black pepper, chive, parmesan fonduta

MOMMA'S SPICY RIGATONI ALLA VODKA

guanciale, chili

THIRD COURSE (CHOOSE 1 PER GUEST)

CALIFORNIA ROCKFISH

preserved lemon, capers, smoked tomato, herbs

MASAMI RANCH WAGYU FILET

porcini butter, black truffle jus

ENHANCEMENT | SLOW-ROASTED BONE IN SHORT RIB 175

36oz, soy, herbs, hearth bread

FOR THE TABLE

CREAMY DREAMY POLENTA

mascarpone, parmesan, black pepper

WINTER SQUASH AGRODOLCE

delicata, pumpkin seeds, honey, sage

DESSERT

CHOCOLATE

silky chocolate mousse, olive oil, cocoa nibs, sea salt

CHEF/PARTNER DANNY GRANT EXECUTIVE CHEF SAM GARCIA

A 3.5% employee benefit charge is added to all transactions and can be removed upon request.