

# Happy New Year

\$115 FOUR-COURSE MENU | \$65 WINE PAIRING AVAILABLE

## ANTIPASTI

### TERRINA

foie gras torchon, red wine poached pears, sauternes sabayon, brioche

### GAMBERI ROSSO

red prawn crudo, meyer lemon oil, sturgeon caviar

### BURRATA

creamy mozzarella, eggplant caponata, agrodolce, crostini

### CAPELANTE

seared diver scallops, almond crema, pancetta, piemontese white truffle

## PRIMI PIATTI

### MAFALDE

pasta ribbons, maine lobster, preserved lemon, lobster reduction

### AGNOLOTTI

veal ravioli, parmigiano fondutta, piemontese white truffle

### TAGLIETELLE

classic ragu bolognese

### RISOTTO

riso acquerello, alla pescatore, crustacean brodetto, uni crema

## PIATTI PRINCIPALI

### BRANZINO

grilled sea bass, carrot puree, marble potatoes, kalamata olives

### IPPOGLOSSO

butter-poached halibut, watercress puree, guanciale, potatoes, manila clams

### OSSO BUCO

lamb shank, herbed polenta, marsala trumpet mushrooms, gremolata

### FILETTO

prime beef tenderloin, seasonal vegetable gratin, cipollini onions, bone marrow beef jus

## DOLCI

### CIOCCOLATO

milk chocolate mousse, sweet cream, hazelnut crumble

### PANNA COTTA

lemon-scented crema, pistachio crumble, prosecco granita

### TIRAMISU

mascarpone mousse, lady finger, espresso, amaretto