

La Fia

New Year's Eve

\$60PP

4 courses

Chef's Tour

FIRST

select one

Fig and Pistachio on Toast, Pistachio Butter, Fig, Radish

Smoked Salmon on Toast, Red Onion, Fried Caper, Lemon Oil, Ricotta

Olive and Hummus on Toast, Preserved Lemon, Olive Oil, Balsamic Glaze

Petite Crab Cakes, Red Pepper Aioli

Beef Tartare, Chopped Filet, Olive Oil, Saffron Aioli, Parmesan, Fresh Herbs, Fried Egg, House Cut Chips

Rainbow Crudo, Salmon, Hamachi, and Tuna Tartare, Avocado, Sesame, Wonton Crisps, Black Sea Salt

SECOND

select one

Roasted Beets, Hazelnut Granola, Goat Cheese, Baby Kale, Pomegranate Vinaigrette

Autumn Salad, Charred Sweet Potato and Corn, Arugula, Apple, Blue Cheese, Cider Vinaigrette

Fritto Misto, Tempura Battered Calamari, Shrimp, Cobia, Asparagus, Broccoli

Grilled Spanish Octopus, Layered Potato-Prosciutto Lasagna, Shishito Peppers, Fennel, Pepper Ragout

Lobster Scarpinocc, Lobster Fra Diavolo Sauce, Sweet Balsamic

ENTRÉE

select one

Rigatoni, Vodka Sauce, House Made Italian Fennel Sausage, Torn Basil, Parmigiana

***can be made vegetarian**

Ricotta & Cauliflower Ravioli, Sage Brown Butter, Scallion, Purple Cauliflower, Cherry Tomato, Pistachio, Parmigiana

Mushroom Risotto, Wild Kennett Square Mushrooms, Toasted Walnuts, Walnut Oil, Parmigiana

Grilled Striped Bass, Sauteed Kale, Crispy Fingerling Potato, Garlic, Olives, Capers, Lemon

Pan Seared Cobia, Delicata and Butternut Squash, Spinach, Butternut Squash Puree, Pickled Shallot

Duo of Berkshire Pork, Herb and Parmigiana Crusted Pork Rack, Smoked Crispy Pork Belly, Farro Risotto

Duck Cassoulet, Duck Leg Confit, Smokey Bacon, Garlic Sausage, Tarbais Beans, Celery, Onion,, Demi Glace

Grilled Skirt Steak, Fried Brussels Sprout and Crispy Fingerlings, Pancetta, Chimichurri

Veal Ossobuco, Braised Veal Shank, Lentils, Stewed Root Vegetables, Bone Marrow, Lemon Gremolata, Buerre Fondue

Petite Filet Mignon, Buttery Whipped Potato, Rosemary Roasted Mushrooms, Crispy Shallot

DESSERT

Classic Tiramisu

Egg and Mascarpone Custard with Amaretto-Coffee Soaked Ladyfingers, Espresso Anglaise

Or

Fruit Tart

Pastry Cream, Grand Marnier, Macerated Mixed Berries, Prickly Pear Sorbet, Tart Crust