

New Year's Eve 2019

ANTIPASTO

RAVIOLI CON ZUCCA E TARTUFO

kabocha, squash ravioli, sauteed white and green asparagus
black truffle, sage

-or-

CARPACCIO DI CAPPESANTE

diver scallop crudo, santa barbara sea urchin
red frilly mustard, chive oil

SECONDI

DUO DI SALMONE E POLPO

roasted scottish salmon, mediterranean octopus
white bean casserole, taggiasca olives, sunflower sprouts, rosemary oil

-or-

GUANCIA BRASATA

chianti braised veal cheek, parsnip puree
glazed baby carrots, wild mushrooms

DOLCES

MILLEFOGLIE

chocolate vanilla millefoglie, gold chocolate truffles
raspberry sorbet

-or-

PISTACCHI E AGRUMI

pistachio olive oil cake, citrus salad,
pomegranate gelato

95.00