



Happy New Year

December 31, 2017

\$55 per person • \$25 supplement for paired wines

ANTIPASTI

Lobster Bisque

fresh Maine lobster, cream, arugula oil

Beet Salad

pistachios, feta cheese, arugula, balsamic vinaigrette

Salumi e Formaggi

prosciutto di parma, vento d'estate, dried figs

Seared Scallop Salad

arugula, roasted fennel, ricotta salata, blood orange, verjus vinaigrette

PAIRED WINES

La Cigarrera Manzanilla Sherry
(Spain) NV

Moscato, Piquitos
(Valencia) 2015

Negroamaro Rosato, Cantele
(Italy) 2016

Rotari Brut Rosé
(Trentino) 2013

PRIMI

Squid Ink Linguini

grilled jumbo shrimp, lemon cream sauce

Vermentino, Masseria Borgo dei Trulli
(Puglia) 2016

Spaghetti Bolognese

housemade pork, veal & beef ragout

Cerasuolo di Vittoria, Santa Tresa "Classico"
(Sicily) 2013

Potato Gnocchi

sage brown butter, swiss chard, scallion oil

Chardonnay, Mer Soleil "Reserve"
(Santa Barbara County) 2014

SECONDI

Filet Mignon

roasted cipolini onions, smoked gouda potato gratin, red wine demi-glaze

Casali di Bibbiano "Argante"
(Toscana) 2010

Pan-Roasted Wild Rockfish

cannellini bean, pancetta & kale ragout

Pinot Noir, Bogle
(California) 2014

Veal Shortrib

creamy polenta, rustic vegetables, red wine reduction

Tempranillo, Cune "Reserva"
(Rioja) 2013

Half Game Hen

sausage & thyme stuffing, brussels sprouts with balsamic & caramelized onions

Barbera d'Alba "Ruvei", Marchesi di Barolo
(Piemonte) 2015

DOLCE

Cannoli

dipped in chocolate ganache, candied orange mascarpone

Orange Muscat, Renwood
(Amador County) 2009

Tuscan Apple Cake

dark rum crème anglaise

Lazzaroni Amaretto
(Italy)

Rich Chocolate Cake

fresh whipped cream

Banyuls, M. Chapoutier
(Rhône Valley) 2013