



Happy New Year

December 31, 2018

\$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, fresh burrata, drunken honey figs

Roasted Brussels Sprouts & Cippolini Onion Salad

apple, grana padano, warm pancetta vinaigrette

PRIMI

Lobster Ravioli

saffron cream sauce

Pappardelle

beef shortrib, creamy chianti demi-glaze

Mushroom Risotto

roasted porcini & cremini mushrooms

SECONDI

Filet Mignon

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

Pan-Roasted Wild Rockfish

cauliflower purée, marcona almonds, lemon butter sauce

Pork Tenderloin

sun-dried tomato char crust; cannellini bean & pancetta ragout

Pollo al Prosciutto

prosciutto-wrapped chicken breast, creamy polenta, spinach, madeira pan sauce

DOLCE

Cannoli

chocolate chip mascarpone

Rum Cake

yellow cake with a rum glaze

Chocolate Mousse Crème Brûlée

dark chocolate mousse & vanilla-bean crème brûlée

PAIRED WINES

Lustau "Papurusa" Manzanilla Sherry
(Spain) NV

Riesling, Argyle "Nuthouse"
(Willamette Valley) 2013

Blandy's 5-Year Bual Madeira
(Portugal) NV

Semi-Dry Cider, Shacksbury
(Vermont)

Chardonnay, Louis Latour "Grand Ardèche"
(Burgundy) 2016

Chianti Classico, Monte Bernardi "Retromarcia"
(Toscana) 2015

Pinot Noir, Sokol Blosser "Evolution"
(Willamette Valley) 2016

Casali di Bibbiano "Argante"
(Toscana) 2010

Chardonnay, MacRostie
(Sonoma Coast) 2014

Etna Rosso, Cottanera "Barbazalle"
(Sicilia) 2016

Sangiovese, La Spinetta "Il Nero di Casanova"
(Toscana) 2014

Muscat of Samos, Kourtaki
(Greece) NV

Lazzaroni Amaretto
(Italy)

Banyuls, M. Chapoutier
(Rhône Valley) 2013