



MENÙ DELLA VIGILIA DI CAPODANNO

CHOICE OF APPETIZER

ZUPPA DI ASTICE
Lobster corn chowder

PANCIA DI MAIALE AROSTITO
Braised pork belly • fennel salad • orange-carrot puree

TERRINE DI VEGETALI
Vegetables • terrine • tomato coulis • creme fraiche

INSALTA DI MELE
Mixed greens • crispy pancetta • roasted walnuts • caramelized apples • white balsamic vinaigrette

CARPACCIO DI WAGYU
Thin sliced wagyu beef • celery root • chorizo oil • micro arugula

SORBET INTERMEZZO

CHOICE OF ENTRÉE

INVOLTINO DI POLLO
Spinach-cheese stuffed chicken breast • wild mushrooms • cranberry sauce

LAMB OSSOBUCO
Braised lamb • mirepoix • red wine

ANATRA AI LAMPORE
Roasted duck breast • raspberry grand marnier

PESCE SPADA ALLA GRIGLIA
Grilled swordfish • mediterranean salsa

BISTECCA
steak item to be determined

ASTICE AL PERNOD
Sautéed lobster tail • Italian herbs • pernod cream sauce

CHOICE OF DESSERT

CHEESECAKE
CARROT CAKE
CHOCOLATE GANACHE

***Menu is one price of \$85.00 per guest, inclusive of a three course menu.
Beverages and tax are exclusive***

For your convenience, 20% gratuity will be added to all parties

