



Happy New Year

" Y E S T E R D A Y I S G O N E "

AMUSE

FAROE ISLAND SALMON TARTAR

Harissa, lemon, pane carasau

Villa Sandi, Prosecco Superiore, Valdobbiadene, IT

ANTIPASTI

KOBE BEEF CARPACCIO

Heirloom beets, shaved radish, watercress, horseradish crema

JONAH CRAB

Black truffle vinaigrette, basil tops, brioche crisp

TUNA CRUDO

Romesco, caviar, gaeta olive powder, charred lemon vinaigrette

Domaine Vincent Sauvestre, Pinot Noir, Burgundy, FR '12

PRIMI

PUMPKIN CAPPELLACCI

Shrimp passatina, lemon oil

BLACK AND WHITE SPAGHETTI

Crab, shishito pepper pesto

LOBSTER AND APPLE RISOTTO

Brown butter

Palacios Remondo, "Placet", Viura, Rioja, SP '11

SECONDI

HEARTH CANNELLINI BEAN RAGU

Foraged mushrooms, smoked Vidalia onion, aged balsamic

SCOTTISH SALMON

Celery root, hazelnut brown butter, crispy capers

BRAISED DUCK LEG

Hearth duck breast, cauliflower, dates, orange

ROASTED BASS

Castelluccio lentils, pumpkin, salsa verde

CRISPY FLOUNDER

Truffled spaghetti squash, sage and almonds

Pasquale Pellisero, "Bricco San Giuliano", Barbaresco, IT '10

DESSERT

CHOCOLATE ALMOND TORTE

Balsamic gelato

RICOTTA CHEESECAKE

Passion fruit, vanilla chantilly cream

CRANBERRY SORBETTO

Rare Wine Company, "New York", Malmsey, Madeira

*31 December, 2014
\$80 per person, and half glass wine
pairings for an additional \$35*