

Happy New Year



“ Y E S T E R D A Y I S G O N E ”

AMUSE

SALMONE “PARFAIT”
smoked salmon, tender herbs, crème fraîche

ANTIPASTI

HAMACHI CRUDO
royal ossetra caviar, prosecco, meyer lemon

INSALATA MISTA
toasted walnuts, satsumas

INSALATA GRANCHIO
crab, little gem, crispy caper gremolata

DUCK “PROSCIUTTO”
winter chicories, beets, toasted pistachio

PRIMI

TAGLIOLINI CACIO E PEPE
parmigiano reggiano, pecorino romano, black pepper

AGNOLOTTI
braised beef check, fonduta, sugo d’arosto

MAFALDINE ALLA VONGOLE
clams, toasted garlic, chili

FAGOTTINI DI CARCIOFO + 20
artichoke, parmigiano reggiano, black winter truffle

SECONDI

HALIBUT
braised greens, black eyed peas, salsa verde

POLLO ALLA MILANESE
crushed potatoes, truffle jus

CAPESANTE SCOTTATE
scallops, citrus, celery, almonds

COSTOLA CORTA + 20
short rib, carrots, bone marrow “vinaigrette”

INVOLTINI DI CAVOLO CON FUNGHI
kale, mushrooms, tomato, mozzarella

DOLCI

CHOCOLATE BUDINO
chocolate EVOO cake, chocolate crumble

UPSIDE DOWN BLOOD ORANGE
AND CARDAMOM CREAM CHEESE CAKE
honey-citrus syrup, chantilly

SORBETTO
green apple-riesling

C H O O S E O N E D I S H P E R C O U R S E

St. Cecilia
\$135 per person. See other side
for \$60 wine pairings

Wine

AMUSE

SPARKLING

Cava Brut Nature, Alta Alella 'Mirgin' Gran Reserva 2016

ANTIPASTI

WHITE

G.D. Vajra 'Pètracine' Riesling, Langhe, 2018

RED

Alex Foillard, Beaujolais Villages 2019

PRIMI

WHITE

G.D. Vajra 'Pètracine' Riesling, Langhe, 2018

RED

Luigi Giordano 'Cavanna' Barbaresco, 2018

SECONDI

WHITE

Poe 'Ferrington Vineyard' Chardonnay, Anderson Valley 2016

RED

Serbolino, Brunello di Montalcino, 2015

DOLCI

WHITE

Chateau Romieu-Lacoste, Sauternes, 2014

AMARO

St Cecilia Barrel Aged Amaro

\$ 60 WINE PAIRINGS
CHOOSE ONE PER COURSE