

Happy New Year



" YESTERDAY IS GONE "

AMUSE

BARBABIETOLE E OSTRICHE

beet bloody mary, beausoleil oyster

ANTIPASTI

HAMACHI CRUDO

prosecco, meyer lemon, satsuma

CICORIE E CAVIALE

chicories, ossetra caviar, fennel, toasted walnuts

INSALATA DI GRANCHIO

crab, little gem, crispy caper gremolata

PROSCIUTTO D'ANATRA

cured duck, beets, blueberry vinegar, toasted pistachio

PRIMI

TAGLIOLINI CACIO E PEPE

parmigiano reggiano, pecorino romano, black pepper

AGNOLOTTI

braised beef check, black truffle vinaigrette

GNUDI

ricotta, pesto genovese, trout roe

FAGOTTINI AI CARCIOFI + 20

artichoke, parmigiano reggiano, black winter truffle

SECONDI

IPPOGLOSSO

halibut, shrimp passatina, salsa verde

POLLO ALLA MILANESE

chicken breast, white wine, truffle jus

CAPELANTE SCOTTATE

scallops, citrus, celery, almonds

COSTINE + 20

short rib, brussels sprouts, brown butter "vinaigrette"

BISTECCA DI ZUCCA

brown butter, mushrooms, sage

DOLCI

TORTA ALLE CAROTE

carrot cake, mascarpone crema, caramel, pecan

CROSTATA AL CIOCCOLATO

chocolate custard tart, crème fraiche, olive oil

NEGRONI SORBETTO

negroni sorbet, orange

CHOOSE ONE DISH PER COURSE

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

Wine

AMUSE SPARKLING

Rose Cava Brut Nature, Alta Alella 'Mirgin' Gran Reserva 2019

ANTIPASTI WHITE

Punta Crena 'Iasco' Vermentino 2021

RED

Envinate 'Albahara' 2021

PRIMI WHITE

Enric Soler 'Improvisacio' 2020

RED

Poderi Colla Nebbiolo d'Alba 2021

SECONDI WHITE

Marine Layer 'Ares' Sonoma Coast

Chardonnay 2018

RED

Remulluri Roja Reserva 2015

DOLCI WHITE

Chateau Romieu-Lacoste, Sauternes, 2015

RED

Alvear PX Sherry

\$ 60 WINE PAIRINGS
CHOOSE ONE PER COURSE