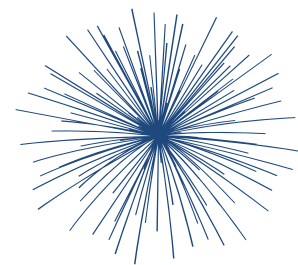


NEW YEAR'S EVE 2018



ANTIPASTI

choice of one:

ZUPPA DI TOPINAMBUR

Israeli sun-chokes soup, fried artichokes

INSALATA DI CRESCIONE

watercress, hearts of palms, roasted pine nuts, shaved parmesan cheese, avocado, balsamic dressing

INSALATA DI ARAGOSTA ALL'AGLIO ARROSTITO

maine lobster, romaine lettuce, roasted garlic aioli

CRUDO DI HAMACHI ALL'ARANCIA

hamachi sashimi, orange, fennel salad

CAPELANTE ALLA GRIGLIA

pan seared jumbo scallops, celery roots & cilantro purée

CARPACCIO DI MANZO CON CARCIOFI E GRANA

beef carpaccio, artichoke heart, parmesan cheese, olive oil

SECONDI PIATTI

choice of one:

BRANZINO AL VINO ROSSO CON CAVOLETTI PANCETTA E MANDORLE

mediterranean sea bass, sautéed Brussels sprouts, bacon, red wine and almond sauce

SALMONE AFFUMICATO AL RAFANO

caramelized smoked scottish salmon, spinach, horse radish sauce

SPAGHETTI AL RAGU' DI CROSTACEI

homemade spaghetti, lobster, crab, shrimp, white wine, garlic, light spicy tomato sauce

MEZZELUNE DI ZUCCA BARUCCA

half-moon shaped pasta filled with pumpkin, butter sage sauce, parmesan cheese

TAGLIATELLE ALLA CANNELLA CON FUNGHI PORCINI

homemade cinnamon scented tagliatelle, wild porcini mushrooms, parsley, parmesan cheese

COSTATA DI MANZO ALLA GRIGLIA

dry aged 16 oz. rib eye, sautéed spinach, roasted potatoes

FILETTO AI PORCINI

8 oz. filet mignon, porcini mushroom sauce, sautéed spinach, roasted potatoes

CARRÈ D'AGNELLO IN SALSA DI VINO ROSSO E ROSMARINO

roasted colorado lamb chop, roasted garlic, rosemary, red wine vinaigrette

ARAGOSTA THERMIDOR *(Supp. \$15)*

1.5lb. whole main lobster, lobster-brandy sauce

DOLCI

choice of one:

BIGNE' ALLA CREMA CON CIOCCOLATO CALDO

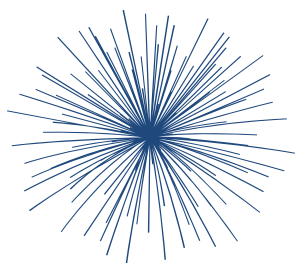
pastry puffs filled with chantilly cream, dipped in warm chocolate sauce

SOUFFLÈ DI CIOCCOLATO BIANCO & NERO

moist chocolate cake with a heart of creamy white chocolate

STRUDEL DI MELE CON GELATO ALLA VANIGLIA

rolled up round pastry, apple filling, vanilla ice cream



\$69 per person

