

# *New Year's Eve*

## **EARLY SEATING, 6:00 TO 6:30 PM**

*SEATING FOR EARLY DINNER BEGINS AT 6:00 PM, TABLES MAY BE OCCUPIED UNTIL 8 PM*

**RECEPTION: COCKTAILS, WINE AND ANTIPASTI IN THE SASSI BAR 5:30- 6:30 PM**

### **ANTIPASTI**

**SERVED IN THE SASSI BAR**

#### **CROSTINI**

SASSI SAUSAGE, LENTILS, MOSTARDA DI FRUTTA

#### **CANNELLONI FREDDO**

CHILLED SMOKED SALMON AND MASCARPONE

LEMON PUREE, CAVIAR, PEPPER CRESS

#### **TALEGGIO SFINCI**

RICOTTA AND TALEGGIO FRITTER, QUINCE JAM

### **FIRST COURSE**

CHOICE OF

#### **LOBSTER VELLUTATA GF**

LOBSTER SOUP, LOBSTER SALAD, LEMON HERB MASCARPONE

#### **FOIE GRAS PANNA COTTA GF**

DUCK *CONSERVA*, FIG MARMALATA, HAZLENUTS, LOCAL GREENS

### **MAIN COURSE**

CHOICE OF

#### **BRASATO DI BAROLO GF**

BEEF SHORT RIBS BRAISED IN BAROLO, ROASTED BABY TURNIPS, WILD MUSHROOM POLENTA

#### **ROASTED BRANZINO GF**

DUNGENESS CRAB STUFFING, ROASTED BROCCOLI WITH CANDIED CHILES, LEMON PUREE

#### **VERDURE IN CARTOCCIO GF RV**

WINTER SQUASH, FORAGED MUSHROOMS, BRUSSELS SPROUTS, BORLOTTI BEANS,

SAGE PESTO, STEAMED IN PARCHMENT

### **DESSERT**

#### **BARRETTA DI CIOCCOLATO**

"CHOCOLATE BAR" OF CHOCOLATE ESPRESSO MOUSSE, CRUNCHY *FEUILLANTINE*,

BLACK SAMBUCA SAUCE

EARLY SEATING: \$89 PER PERSON PLUS 20 PERCENT SERVICE CHARGE AND SALES TAX

ALCOHOLIC BEVERAGES NOT INCLUDED OTHER THAN ITEMS SERVED AT THE PRE-DINNER RECEPTION

**PLEASE NOTE:** ITEMS MARKED (\*) MAY BE SERVED RAW OR UNDERCOOKED. UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GF - GLUTEN FREE; RV - REQUEST VEGAN

# *New Year's Eve*

**LATE SEATING, BEGINNING AT 8:30 PM**

## **ANTIPASTI**

SERVED FOR THE TABLE

### **CROSTINI**

SASSI SAUSAGE, LENTILS, MOSTARDA DI FRUTTA

### **CANNELLONI FREDDO**

CHILLED SMOKED SALMON AND MASCARPONE  
LEMON PUREE, CAVIAR, PEPPER CRESS

### **TALEGGIO SFINCI**

RICOTTA AND TALEGGIO FRITTER, QUINCE JAM

## **FIRST COURSE**

CHOICE OF

### **LOBSTER VELLUTATA GF**

LOBSTER SOUP, LOBSTER SALAD, LEMON HERB MASCARPONE

### **FOIE GRAS PANNA COTTA GF**

DUCK *CONSERVA*, FIG MARMALATA, HAZLENUTS, LOCAL GREENS

## **SECOND COURSE**

### **FAGOTTINI**

"LITTLE BUNDLES" OF PASTA FILLED WITH RICOTTA DI BUFALA AND SHAVED TRUFFLE  
BURRO DI BUFALA, PARMIGIANO

## **MAIN COURSE**

CHOICE OF

### **FILETTO DI MANZO \* GF**

PORCINI BUTTER, ROASTED BABY TURNIPS, GOLDEN AND SWEET POTATO *GRATIN*

### **ROASTED BRANZINO GF**

DUNGENESS CRAB STUFFING, ROASTED BROCCOLI WITH CANDIED CHILES, LEMON PUREE

### **VERDURE IN CARTOCCIO GF RV**

WINTER SQUASH, FORAGED MUSHROOMS, BRUSSELS SPROUTS, BORLOTTI BEANS,  
SAGE PESTO, STEAMED IN PARCHMENT

## **DESSERT**

### **BARRETTA DI CIOCCOLATO**

"CHOCOLATE BAR" OF CHOCOLATE ESPRESSO MOUSSE, CRUNCHY *FEUILLANTINE*,  
BLACK SAMBUCA SAUCE

GF - GLUTEN FREE; RV - REQUEST VEGAN

**\$149 PER PERSON PLUS 20 PERCENT SERVICE CHARGE AND SALES TAX. ALCOHOLIC BEVERAGES NOT INCLUDED.**

LIVE MUSIC IN THE BAR FEATURING BETH LEDERMAN, BEGINNING AT 9 PM. PARTY FAVORS AND PROSECCO AT 11:30.

**PLEASE NOTE:** ITEMS MARKED (\*) MAY BE SERVED RAW OR UNDERCOOKED. UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.