

proof

Happy New Year

First Seating \$75 [\$50 Wine Pairing]

Amuse Bouche

Fennel, Sambuca and Saffron Soup

I.

Sparkling Feast Board

A cheese and charcuterie grazing board accompanied by a selection of accoutrements that pairs perfectly with bubbles!

+caviar plate supplement m.p.

Served with pan carasau, mascarpone, lemon zest

Scacciadiavoli, Spumante Rosé, Brut, Montefalco, Umbria

II.

Duck & Foie Gras Ravioli

sugo d'anatra, sage, parmigiano Reggiano

+ winter truffle supplement m.p.

Il Chiosso, Nebbiolo, Ghemme, Piedmont 2009

III.

Herb-Crusted Rack of Lamb

whipped parsley puree, cipollini sott'olio

-or-

Salmon Involtini

sun-dried tomato & olive tapenade, spinach, pink peppercorn

-or-

Deconstructed Caponata

oven-roasted red pepper, tomato & eggplant, agrodolce, caper & green olive salsa, chickpea puree & farinata

Colle Santa Mustiola, "Poggio ai Chiara," Cortona, Tuscany 2007

IV.

Dessert Trio

caramel apple tarte, quark cheesecake, chocolate hazelnut pudding

Colutta, Picolit Passito, Colli Orientali del Friuli, Friuli-Venezia Giulia 2009

proof

Happy New Year

Second Seating \$90 [\$60 Wine Pairing]

Amuse Bouche

Fennel, Sambuca and Saffron Soup

I.

Sparkling Feast Board

A cheese and charcuterie grazing board accompanied by a selection of accoutrements that pairs perfectly with bubbles!

+caviar plate supplement m.p.

Served with pan carasau, mascarpone, lemon zest

Scacciadiavoli, Spumante Rosé, Brut, Montefalco, Umbria NV

II.

Seared Maine Scallop

Uni zabaglione, squid ink tuile

I Custodi, Etna Bianco, "Ante," Mount Etna, Sicily 2016

III.

Duck & Foie Gras Ravioli

sugo d'anatra, sage, parmigiano reggiano

+ winter truffle supplement m.p.

Il Chiosso, Nebbiolo, Ghemme, Piedmont 2009

IV.

Herb-Crusted Rack of Lamb

whipped parsley puree, cipollini sott'olio

-or-

Salmon Involtini

sun-dried tomato & olive tapenade, spinach, pink peppercorn

-or-

Deconstructed Caponata

oven-roasted red pepper, tomato & eggplant, agrodolce, caper & green olive salsa, chickpea puree & farinata

Colle Santa Mustiola, "Poggio ai Chiara," Cortona, Tuscany 2007

V.

Dessert Trio

caramel apple tarte, quark cheesecake, chocolate hazelnut pudding
Colutta, Picolit Passito, Colli Orientali del Friuli, Friuli-Venezia Giulia 2009