

# **BUON ANNO!**

\$95 per person food only, \$170 per person paired with wine  
\$10 Optional Cheese Course, \$15 with wine pairing

*December 31, 2017*

*\*Menu subject to change\**

## **ASSAGGINI**

### **Prosciutto Roasted Figs**

Gorgonzola, Balsamic

## **ANTIPASTI**

### **Scallop Crudo**

Beet Purée, Crème Fraîche, Caviar

### **Stuffed Calamari**

Shrimp, Spinach, Red Pepper Sugo, Agrodolce

### **Portabella Napolean**

Roasted Pepper, Grilled Tomato, Fresh Mozzarella, Basil Oil

## **PRIMI**

### **Robiola Risotto**

Smoked Tomato, Shaved Pecorino

### **Lobster Tortellini**

Truffled Prosecco Brodo

### **Baked Manicotti**

House Made Ricotta, Marinara, Parmesan Crema, Basil

## **SECONDI**

### **Wood Fired Delmonico**

Lemon, Rosemary, Truffled Patata Conserva, Parmesan Brussels Sprouts

### **Seared Magret Duck Breast**

Cotechino, Black Lentils

### **Potato Wrapped Halibut**

Lemon Caper Beurre Blanc, Vegetable Pearls

## **DOLCI**

### **Baba ah Rhum**

Golden Raisin Caramel, Mascarpone Cream

### **Chocolate Butterscotch Panettone**

Vanilla Gelato, Fig Syrup

Chefs Frank Bonanno, Shawn Waters, Munashe Chiro, Matthew Beilfuss, Kimberly Overstreet  
Sommelier Jim Herbst