

PRIMO

Felice Anno Nuovo!!!

Primi

Choice of:

Octopus a la plancha

Smoked Marcona Almonds | Cauliflower Puree | Blood Orange segments | Gremolata

Farmers Salad

Garden Lettuces | House Bacon | Croutons | Soft Boiled Egg | Lemon Parmesan Vinaigrette

Secondi

Choice of:

House-Cured Salmon

Marinated Cucumber | Roe | Meyer Lemon Aioli | Brioche

Crispy Pork Belly

Prosciutto | Onion Puree | Charred Carrots & Turnips | Braising Jus

Pasta

Choice of:

Wild Mushroom Risotto

Braised Greens | Parmesan Reggiano | White Truffle

Gnocchi Bianco

Local Duck Confit | Charred White Asparagus | Whipped Ricotta

Piatto Principale

Choice of:

Prime Rib-Eye

Crushed-Okinawa Potato | Haricot Vert & Farm Carrots

Pan Seared Halibut 38

Butter Poached Rock Shrimp & Lobster Risotto | Pancetta | Garden Peas

Braised Beef Short Ribs

Smoked-Crushed Potato | Honey Roasted Heirloom Carrots | Brussels Sprouts | Peppercorn Sauce

Pan Seared Diver Scallops

Rosemary Chick Pea Cake | House-Bacon Vinaigrette | Roasted shallots | Curried cauliflower puree

Dolci

Choice of:

Apple Tartin

Cream Cheese Mousse | Toasted Walnut Gelato | Spiced Pomegranate Sauce

Dark Chocolate Panacotta

Chocolate Crumble | Chantilly Cream | Blueberry Sorbetto

\$150 Five Course Menu, Plus 6.5% sales tax, 20% service charge