

# PRIMO

## EMERALD NEW YEAR'S EVE

### FIRST

*(for the table)*

#### WARM PRIMO BREAD BASKET

ROSEMARY CITRUS BUTTER | SUGARTOP RADISHES | WHIPPED MARINATED FETA

### SECOND

*(choice of)*

#### BISQUE

LOBSTER CLAW, SMOKED COBIA, POACHED OYSTERS, PEEKYTOE CRAB ARANCINI

#### KABOCHA SQUASH

DUCK CONFIT CROUTONS, CHARRED RADICCHIO, MUSHROOMS A LA GRECQUE,  
SHEEP'S MILK GOUDA, PEPITA VINAIGRETTE

#### SLOW TURTLE GOAT CHEESE TART

BRULEED FIGS, WILD ARUGULA, PROSCIUTTO AMERICANO, AGED BALSAMIC, THYME

### THIRD

*(choice of)*

#### TORTELLONI

BRAISED BEEF RIB, LOBSTE TAIL, BROWN BUTTER JUS,  
BUTTERNUT SQUASH SKORDALIA, SAGE, SQUASH BLOSSOM

#### SWEET POTATO RISOTTO

CONFIT CHICKEN, ROASTED MUSHROOMS, CRISPY LEEKS,  
SHEEP'S MILK RICOTTA, FOIE GRAS JUS

#### MARIGOLD SPAGHETTI

SEA URCHIN CARBONARA, BOTTARGA, CANAVERAL ROCK SHRIMP,  
GARDEN HERBS, SMOKED BONITA

### FOURTH

*(choice of)*

#### 45 DAY DRY AGED BONE IN RIBEYE

POLENTA GRATINE, SMOKED BONE MARROW SALSA VERDE

#### SCALLOPS

CRISPY PORK BELLY, PUMPKIN ROMESCO, TURNIPS, CAULIFLOWER, PERMISSON JUS

#### SEARED SKATE WING

MATSUTAKE CARPACCIO, BROWN BUTTER, UMAMI BRODO, MUSTARD GREENS, CAPERS