



Happy New Year's Eve

Three-Course Dinner
\$68 per person
(exclusive of beverage, tax and gratuity)

SPECIAL CHAMPAGNE

Extra Brut, Laherte Frères 'Ultratradition' NV 94
Brut, Deutz NV, Champagne 50
Brut, Bollinger NV, Champagne 130
Blanc de Blanc, AR Lenoble Grand Cru 2016, Champagne 103

FIRST COURSE (Choice of One)

Roasted Cauliflower Soup

Caesar Salad

anchovy oil, fresh egg yolk, parmesan and garlic croutons*

Cacio e Pepe Risotto Fritters

parsley and lemon sauce

Prosciutto and Endive

shaved parmesan reggiano, olives, green onion and truffle oil

Mixed Baby Greens

lemon, walnuts, pecorino romano, radicchio, belgian endive and olive oil

Green Chile Stew

mild new mexico chile, posole, onions, cilantro and sourdough bread

SECOND COURSE (Choice of One)

Fettucine with Local Oyster, Portabella and Crimini Mushrooms

spinach, fried artichokes, truffle oil and parmesan cheese

Spaghetti Bolognese (pork, beef and veal ragu)

spinach, tomato, cream and parmesan

Grilled Swordfish

cannellini beans, roasted fennel, breadcrumbs, and salsa verde

Beef Short Ribs

creamy polenta, winter greens and gremolata

Chicken Parmesan

melted fontina, roasted tomato sauce and spaghetti

La Traviata Carbonara

pancetta, onion, cream, lemon and topped with a local, farm fresh egg yolk

DESSERT (Choice of One)

Cherry Pannacotta

Italian custard with mint

Sweet Cream Ice Cream Pie

amy's ice cream with whipped cream, caramel sauce and toasted hazelnuts

Profiteroles

puff pastries, amy's vanilla ice cream and warm callebaut chocolate sauce

Tiramisu

espresso, ladyfingers, mascarpone, rum, toasted hazelnuts

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We do our best to accommodate needs but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs, or milk.