

Enjoy an Italian  
New Year's Eve

# Felice Anno Nuovo

On Sunday,  
December 31st

\$150 Per Person (Plus Tax & Gratuity) • Select One Item Per Course



## AMUSE BOUCHE

### MEDITERRANEAN TUNA TARTARE

### WINTER VEGETABLE CANNOLO {v}

Spicy Tomato Coulis

## FIRST COURSE

### STIR FRIED LOBSTER

Burrata Foam, Black Truffle

### CHICKEN BALLOTINE

Perfumed with Citrus & Candied Fruit,  
Pomegranate Reduction, Fennel Salad

### BAKED EGG {v}

Burrata Foam, Black Truffle

## SECOND COURSE

### SHRIMP & RICOTTA RAVIOLI

Scented with Lemon, Tomato Jus

### TRADITIONAL RISOTTO {v}

Parmigiano Reggiano,  
Wood Mushrooms, Black Truffle

## THIRD COURSE

### TURBOT

Artichoke Flakes, Potato Millefeuille,  
Mint and White Wine Light Cream

### CLASSICAL OSSOBUCO

Gremolada, Saffron Velouté

### ROASTED DUCK BREAST

Pear Purée, Red Berries,  
Candied Chestnut and Spinach

### CABBAGE DUMPLING {v}

Traditional Polenta, Red Wine Reduction

## CHEESE

### CHEESE MOSAÏQUE

Served with Dry Fruits, Berries,  
Compote and Crackers

## DESSERT

### NEAPOLITAN SFOGLIATELLE

Phyllo Cone, Cinnamon Pastry Cream,  
Amarena Cherries

