



New Year's Eve

\$175 Four Course Menu

ANTIPASTI

ASSAGGIO DI TRE tasting of three crudo

ASTICE nova scotia lobster, burrata, eggplant al funghetto, basil

POLIPO grilled octopus, smoked potatoes, pickled red onion, radish, chilies, tonnato

ZUPPA roasted potato soup, mussels, manilla clams, calamari, trout roe

PRIMI

GNOCHETTI ruby red shrimp, red chilies, rosemary

GARGANELLI butternut squash, black trumpets, fennel sausage, spigarello

FUSILLI red wine braised octopus, bone marrow

FUNGHI acquerello risotto, wild mushrooms, parmigiano

TARTUFI BIANCHI

fresh white truffles from emilia romagna supplement \$150

TAGLIATELLE

pasta ribbons, butter, parmigiano

RISOTTO

acquerello risotto, butter, parmigiano

OSTRICHE

east and west coast oysters served with morellino mignonette & cucumber-lemon vinaigrette

6 pc 24 | 12 pc 44

EAST BEACH rhode island

KUSSHI washington

HURRICANE new brunswick

WELLFLEET massachussetts

BEAU SOLEIL p.e.i

BIG ROCK massachussetts

CAVIALE

CAVIAR RUSSE "RUSSIAN OSETRA" acipenser guldenstadti/baeri, germany 170 per oz

CAVIAR RUSSE "CLASSIC OSETRA" acipenser huso sterlet, germany 195 per oz

PETROSSIAN "SPECIAL RESERVE OSETRA" acipenser guldenstadti, china 385 per oz

CAVIAR RUSSE "GOLDEN OSETRA" acipenser gueldenstaedtii, germany 225 per oz

SECONDI

SPIGOLA STRIATA wild striped bass, grilled leek aqua pazza, butter beans, calamari, chilies

IPPOGLOSSO roasted halibut, sunchoke, kale, smoked pancetta

CAPESANTE seared sea scallops, crispy potato, brown butter cabbage, apple, black truffle

BISTECCA 50-day dry aged sirloin, braised romaine, bone marrow panzanella

DOLCI

CROSTATA DI PERE red wine poached pear, mascarpone semifreddo, walnut, dark chocolate

PANNA COTTA mascarpone panna cotta, cashew, huckleberry mostarda, prickly pear sorbet

CIOCCOLATO dark chocolate, white chocolate ganache, almond stracciatella gelato

BOMBOLONI ricotta doughnuts, apple jam, cinnamon sugar, lemongrass cream