



DECEMBER 31st | 4 PM - 10 PM
New Year's Eve | Tasting menu \$ 150

ANTIPASTI

UOVO, CICORIA, TARTUFO

BRUSCHETTA, POACHED EGG, CICORY, PECORINO SAUCE, TRUFFLE, CROUTONS

SALMONE MARINATO

DILL MARINATED SALMON IN A SESAME CRUST, ROBIOLA CHEESE,
RED BETROOT PURÉE, CARAMELIZED HAZELNUTS

GAMBERONE ARROSTO CON SALSA DI ZUCCA E CHIPS DI TOPINAMBUR

ROASTED JUMBO SHRIMPS WITH PUMPKIN SAUCE AND SUNCHOKES CHIPS

PASTA

RAVIOLI DI ASTICE ALLA BOTTARGA

HOUSE-MADE RAVIOLI STUFFED WITH LOBSTER RICOTTA AND POTATOES, MUSSELS, FRESH TOMATO SAUCE, BOTTARGA

CARNE E PESCE

ROMBO ARROSTO

ROASTED MEDITERRANEAN TURBOT, LEMONGRASS SAUCE, MASHED POTATOES, BABY CARROTS

OR

FILETTO DI MANZO CON SCALOPPA DI FOIE GRAS E TARTUFO NERO

ROASTED BEEF TENDERLOIN WITH FOIE GRAS AND BLACK TRUFFLE, PORCINI MUSHROOMS

DOLCE

MOUSSE AL CIOCCOLATO BIANCO E ARANCIA

GELATO AL FRUTTO DELLA PASSIONE

WHITE CHOCOLATE AND ORANGE MOUSSE, PASSION FRUIT SORBET

DECEMBER 31st | NYE A CASA

Cafe Milano experience at home

Tasting menu | Serves 2 | \$ 300

Includes a bottle of champagne

OR

Tasting menu | Serves 4 | \$ 600

Includes a bottle of Absolut Elyx vodka, a bottle of GH Mumm champagne

2 copper Elyx coupes, 2 stemless GH Mumm champagne "cloupes"

Party favors, Absolut Elyx cocktail recipe book

Please, place your order by **December 27th**.

Contactless and curbside pickup (December 31st, from 1pm to 6pm)

