

*Happy Holidays!*

## NEW YEAR'S EVE

### STUZZICHINO DI FINE ANNO

CHAMPAGNE, BENVENUTO, BREAD BASKET

### ASSAGGI DI CRUDO

PACIFIC YELLOWTAIL, APPLE, PISTACHIO, FRESH HORSERADISH  
YELLOWFIN TUNA, OYSTER'S CREMA, CRISPY ARTICHOKE,  
SMOKED SEA SALT, CALABRIAN CHILI AIOLI  
ARTIC CHAR, FENNEL, PICKLED SHALLOTS, SMOKED OLIVE OIL, FLAKY SEA SALT

### UOVO RAVIOLO

RICOTTA CHEESE, VITAL FARM EGG YOLK, BROWN BUTTER  
+ ALBA WHITE TRUFFLE 3 GR | 95  
+ PERIGORD WINTER BLACK TRUFFLE 3 GR | 59

### ENTRÉE

#### TRITTICO DI VITELLO

TRIO OF VEAL, WRAPPED WITH TRUFFLE AND PROSCIUTTO,  
BRAISED VEAL CHEEKS, CRISPY SWEETBREAD  
CRISPY TALEGGIO CHEESE AND PARSNIPS CANNELLONI,  
PORCINI MUSHROOMS, PERIGORD BLACK TRUFFLE

OR

#### SOGLIOLA DI DOVER

DOVER SOLE FILET, WINTER BLACK TRUFFLE, CREAMED LEEKS,  
CELERY ROOT, ROMANESCO BROCCOLI

### DOLCE

#### TORTA AL CIOCCOLATO

DOUBLE CHOCOLATE AND PECAN CRUMBLE CAKE,  
HAZELNUT CREAM, ARMAGNAC VANILLA GELATO, EDIBLE GOLDEN LEAF

***6-COURSE TASTING MENU \$200***

