

FELICE ANNO NUOVO 2022

food \$120, wine pairings \$80

amuse

**puffpasrty stuffed with creme fresh and roe
hamachi crudo with winter citrus
crispy polenta topped with sundried tomatoes**

paired with

conti di buscareto spumante rose brut mv · *lacrima · lacrima di morro d'alba, marche, italy*

antipasti - choice of

scallops in the half shell with seaweed butter, endive

paired with

le domaine d'henri 'saint pierre' 2019 · *chardonnay · chablis, burgundy, france*

little gem, pine nut vinaigrette, crispy shallots

paired with

peter lauer 'fass 17' 2021 · *riesling · neuenbürg, mosel, germany*

beef tartare, black truffle dressing, bitter greens

paired with

luigi Giordano 2021 · *nebbiolo, arneis · langhe, piedmont, italy*

burrata, pepper jelly, saba, crispy sunchoke

paired with

ettore germano 2018 · *nascetta · langhe, piedmont, italy*

paste - choice of

potato gnocchi with trout roe fonduta, local micros

paired with

terre nere 2021 · *carricante, catarratto, grecanico · mt etna, sicily, italy*

taleggio tortellini, mushroom brodo, crispy shallots

paired with

san lorenzo 2018 · *sangiovese grosso · rosso di montalcino, tuscany, italy*

entrata - choice of

venison wellington with potato puree, sauce au poivre

paired with

terre rouge 'ascent' 2001 · *syrah · amador county, sierra foothills, california*

rockfish and lobster en acqua pazza, carolina gold rice middlins

paired with

chateau musar 1997 · *obaideh, merwah · bekaa valley, lebanon*

roasted duck breast with chestnut and parsnip puree, charred cipollini onions

paired with

taken from granite 'elegance' 1998 · *cabernet sauvignon, merlot, petit verdot, cabernet franc · north yuba, sierra foothills, california*

red wine risotto, shaved italian black truffle, pecorino tartufo

paired with

begali lorenzo 'tigiolo' 2017 · *cabernet sauvignon, merlot, corvina, rondinella · verona, veneto, italy*

dolci - choice of

chocolate mousse dome, raspberry center, ganache, cookie

paired with

eraldo dentici sagraantino 2019 · *sagraantino · montefalco, umbria, italy*

poached pear frangipane tart

paired with

antinori 'muffato della sala' 2008 · *sauvignon blanc, grechetto, drupeggio · umbria, italy*

profiteroles, italian cream, chocolate

paired with

domaine de durban 2019 · *muscat · beaumes de venise, rhône valley, france*

affogato with vanilla gelato

paired with

begali lorenzo 2015 · *corvina, corvinone, rondinella, croatina · recioto della valpolicella classico, veneto, italy*