



## HAPPY NEW YEAR 2019

*\$75 four course price fix menu*

### APRI BOCCA

baccala croque & rice plini

### PRIMI

Hudson Valley Farms foie gras terrine, fleur de sel, olive oil crostini,  
cornichons

half dozen wood oven roasted oysters, mignonette, lemon

gulf jumbo shrimp, cocktail sauce

green lentil soup, butternut squash, crème fraiche

avocado, baby greens, parma prosciutto, burrata

### SECONDI

homemade piedmont taglierini pasta, white truffle, butter

risotto: wild mushrooms, robbiolina cheese, shaved black & white truffle

1.5 lb lobster catalana, tomato salad, cucumber, onion

speck wrapped filet mignon, chianti wine, potato pure, braised greens

roasted carrots, chickpeas, squash, mushrooms, quinoa, yogurt-lemon  
crema, marcona almonds

### DOLCI

Armagnac bread pudding, candied walnuts, crème fraiche

decadent chocolate cake, raspberry, whipped cream

ricotta cannoli, pistachio, candied orange

sorbetti or gelati, biscotto