



HAPPY NEW YEAR 2013

NEW YEAR'S EVE MENU

\$55 *price fix menu*

FIRST COURSE

fennel-orange salad, black olive, ricotta salata
jumbo shrimp "a la plancha", chickpea purée, Moroccan carrot salad
beef carpaccio, arugula, lemon, olive oil, parmesan cheese
green lentil soup, warm Coach Farm goat cheese crostino

SECOND COURSE

bucatini amatriciana: guanciale, onion, spicy tomato, parsley
wild greens-sheep ricotta ravioli, butter, sage, poppy seeds
risotto, lobster, butternut squash
American snapper fillet, marble potatoes, sunchokes, parsley vinaigrette
roasted veal rack, sage, fingerling potatoes, wilted wild greens
lamb chop "scotta dita" potato gratin, baby carrots

DESSERTS

armagnac bread pudding, candied walnuts, whipped crème fraiche
chocolate budino, Sicilian sea salt, peanut "nutter" cookie
cappuccino crème brûlée, biscotti