

Siena New Year's Eve!!

Buon Anno 2019!!

ANTIPASTI

- Savory Cannoli** – Duck Confit, Cavolo Nero, Orange Fennel Gastrique
Fried Oysters – Charred Tomato, Red Chili Maionese Rosso
Burrata – Blistered Shishito Peppers, Smoked Maldon Salt, Tomato Crudo
Grilled Rabbit Loin – Cannellini Beans, Arugula, Warm Pancetta Vinaigrette
Wagyu Beef Carpaccio – Capers, Parmesan Frico, Dijon Aioli, Frisée

PRIMI PIATTI

- Short Rib Ravioli** – Black Truffle Sauce, Chives
Lobster Risotto – Tomato Fondue, Roasted Corn
Butternut Squash Soup – Amaretti Crumble, Pumpkin Spice Cream
Penne Pasta – Italian Sausage, Charred Brussel Sprouts, Garlic, Pecorino Toscano
Insalata – Arugula, Toasted Hazelnuts, Goat Cheese, Dried Tart Cherries, Fig Balsamic

SECONDI PIATTI

- Filet Mignon** – Black Truffle Demiglace, Gorgonzola, Steak Frites
Tonno – Yellowfin Tuna, Saba, Preserved Lemon/Arugula Salsa Verde, Marble Potatoes
Pollo Mattone – Cornish Hen Grilled Under a Clay Brick, Potato Schiacciata, Cavolo Nero
Kurobuta Pork Porterhouse – Orange Fennel Gastrique, Charred Brussel Sprouts, Soft Polenta

DOLCI

- Tiramisu** – Mascarpone – Chocolate – Espresso – Liqueur – Toasted Almonds
Flourless Chocolate Tort – Candied Walnuts, Amarena Cherries, Amaretto Crema
Pumpkin Cheese Cake – Salted Almond Brittle – Egg Nog Crème

\$89 per person

**Includes Champagne Toast at Midnight
(Does not include, beverages, tax or gratuity)**

Add \$35. per person for wine pairing