



NEW YEAR'S EVE 2022-2023

SATURDAY, DECEMBER 31, 2022

TRIPUDIO DI MARE

KING CRAB & SALTED COD CAKE

CRISPY LEEKS, SAUTÉED ESCAROLE, LOBSTER ROE & SEA URCHIN CREAM SAUCE

BARBOURSVILLE VINEYARDS BRUT ROSÉ N.V.



COTECHINO CON LENTICCHIE

HOUSE MADE BERKSHIRE PORK COTECHINO SAUSAGE

BRAISED LE PUY LENTILS & RED WINE REDUCTION

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2020



COSTINE IN UMIDO E TARTUFO

BRAISED SHORT RIB RAVIOLI

FRESHLY SHAVED WINTER TRUFFLES

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2019



BISTECCHINE DI AGNELLO

HORSERADISH-MUSTARD CRUSTED LAMB CHOP

SPICY BROCCOLINI, CELERY ROOT PURÉE & OCTAGON SAUCE

BARBOURSVILLE VINEYARDS OCTAGON 2019



BUNET AL CIOCCOLATO

CHOCOLATE & AMARETTO COOKIE BUNET

ORANGE CREAM ANGLAISE, POMEGRANATE SYRUP & ALMOND TUILLE

BARBOURSVILLE VINEYARDS PROSECCO

– EXECUTIVE CHEF MICHAEL CLOUGH –