

Happy New Year!

COURSE 1

Local Oysters on the Half Shell

Horseradish Crema & Caviar

or

Yellowtail Crudo

Yuzu Koshu Aioli, Crouton Bambino,

Basil-Cucumber Vinaigrette

COURSE 2

Butter Poached Lobster

Creamless Creamed Escarole, Potato Tortino,

Yellow Tomato Butter

or

Spanish Turbot

Broccoli Puree, White Bean Stufato,

Crispy Broccoli Florets, Black Truffle Hollandaise

COURSE 3

Braised Oxtail & Foie Gras Agnolotti

Marsala Glaze, Crunchy Citrus Crumbs

or

Handmade Garganelli

Mortadella Carbonara, Egg,

Pecorino & Black Pepper

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -

Welcome 2018!

COURSE 4

Mint Crusted Lamb Chops

Chickpea Pancake, Royal Trumpet Mushrooms,
Red Wine Emulsion

or

Dry Aged Beef Sirloin

Lemon Spinach, Truffled Parsnip Puree,
Pancetta Wrapped Salsify, Bone Demi-Glace

COURSE 5

Reese's Halcyon

Peanut Butter Flan, Dark Chocolate Soft Brownie,
Marshmallow Brulee

or

Sweet & Tender Nights

Caramel Swirl Cheesecake Pot d' Crème,
Tile Cookie

or

Hot Date

Sfinci, Caramelized Apples,
Bourbon-Caramel Gelato & Sauce

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -