



Happy New Year's Eve

Three-Course Dinner
\$69 per person
(exclusive of beverage, tax and gratuity)

FEATURED WINES

Barolo, Domenico Clerico 'Pajana' 2013, DOCG 171
Monferrato Rosso, La Spinetta 'Pin' 2016, DOC 94
Brunello di Montalcino, Collosorbo 2016, DOCG 105
Amarone della Valpolicella, La Salette 2016, Veneto DOCG 105

FIRST COURSE (Choice of One)

Roasted Mushroom Soup
truffle oil

Mixed Baby Lettuces
lemon, walnuts, pecorino romano and olive oil

Prosciutto and Endive
prosciutto di parma, shaved parm, truffle oil and scallions (+\$3)

Crispy Polenta
rosemary and gorgonzola sauce

Caesar Salad
anchovy oil, fresh egg yolk, parmesan and garlic croutons

Saffron Risotto Fritters
fennel, arugula, radicchio and shaved parmesan reggiano

SECOND COURSE (Choice of One)

Chicken Parmesan
melted fontina, roasted tomato sauce and spaghetti

Lasagne Bolognese
house-made pasta, and parmesan reggiano

Linguini with Portabella, Shitake and Crimini Mushrooms
spinach, fried artichokes, truffle oil and parmesan cheese

Grilled Scottish Salmon with French Lentils
gold and red beets, tapenade and aioli

Local NM Lamb Shank (+\$5)
gremolata, sauteed kale and mashed potatoes

Native Ribeye
mashed potatoes, sauteed spinach and gorgonzola butter (+\$5)

DESSERT (Choice of One)

Buttermilk Pannacotta
pomegranate seeds

Tiramisu
Espresso-soaked lady fingers, mascarpone, callebaut chocolate shaving and toasted hazelnuts

Callebaut Chocolate Pot de Creme
rich chocolate custard and whipped cream

Profiteroles
puff pastries, häagen dazs vanilla ice cream and warm callebaut chocolate sauce