

BARBUZZO

mediterranean kitchen & bar

New Year's Eve 2014

4 courses - \$75 per person

FROM THE CHEF

for the table to share

wild mushroom pate

sherry gelee, marinated peppers, marcona almonds, grilled country bread

SECOND COURSE

choose one

seared sea scallops

roasted eggplant puree, grilled cauliflower, pickled raisin-caper sauce

mediterranean antipasta

burrata from puglia, iberico lomo de bellota, prosciutto, mediterranean olives, extra virgin olive oil, 12 year balsamico, sweet fennel cracker

maryland crab crostino

avocado, radish, fennel, celery hearts, herbs, mustard aioli

roasted beet & pumpkin salad *

shaved sunchoke, grapefruit, gem lettuce, pistachio puree

black trumpet mushroom lasagna

tuscan kale, truffled béchamel, parmesan

THIRD COURSE

choose one

mixed seafood grill

swordfish, calamari, gulf shrimp, local greens, cannellini beans, peppers, salsa verde

braised veal osso buco

yukon gold mashed potatoes, blistered cherry tomatoes, celery-castelventrano olive gremolata

sweet potato pappardelle

lamb neck ragu, rapini, taggiasca olive, basil, parmesan

berkshire pork shank

soft fontina polenta, apple-brussel salad, pickled mustard seeds

roasted butternut squash cappeletti *

sage brown butter, balsamic, toasted hazelnuts

DESSERT

choose one

salted caramel budino

chocolate cookie crust, sea salt, creme fraiche whip cream

dark chocolate-hazelnut cake (flourless)

espresso stracciatella gelato, caramelized cacao nibs

blood orange sorbet

cava, rosemary olive oil cookies

call for reservations 215.546.9300 or www.barbuzzo.com