

BARBUZZO

mediterranean kitchen & bar

New Year's Eve 2015

4 courses - \$75 per person

FROM THE CHEF

for the table to share

sheep's milk ricotta

vin cotto, thyme, sea salt, olive oil, grilled country bread

SECOND COURSE

choose one

seared sea scallops

parsnip puree, green cauliflower, pickled raisin-caper sauce

mediterranean antipasta

burrata from puglia, iberico lomo de bellota, prosciutto, roasted peppers, 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

pistachio romesco, grapefruit, mixed lettuces, pumpkin seeds

black trumpet mushroom lasagna

sautéed mushrooms, tuscan kale, truffled béchamel, blistered tomatoes, parmesan

THIRD COURSE

choose one

mixed seafood grill

grilled swordfish, calamari, gulf shrimp, local greens, rosemary white beans, peppers, salsa verde

braised veal osso buco

yukon gold mashed potatoes, 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 tortelli

sage brown butter, balsamic, toasted hazelnuts, roasted beets

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

prosecco, rosemary olive oil cookies

call for reservations 215.546.9300 or www.barbuzzo.com