

BARBUZZO

mediterranean kitchen & bar

New Year's Eve 2017

\$75 per person

From the Chef

sheep's milk ricotta

vin cotto, pickled figs, thyme, sea salt, olive oil, grilled bread

Second Course

choose one

campanelle

tiny veal polpettini, trumpet mushroom, tuscan kale, truffled cream, parmesan

burrata from puglia (v)

grilled carrots, shaved cauliflower & turnip, herbed tehina, orange, toasted almonds

steak tartar crostino

charred radicchio, smoked garlic aioli, capers, crispy onion

grilled octopus

hazelnut-almond romesco, grilled broccolini, ceci beans, pickled chorizo

shaved winter roots salad (v)

shaved brussel, celery root, sunchoke, chicories, parmesan, hazelnuts, lemon, olive oil

Third Course

choose one

braised shortrib

fontina polenta, roasted brussel sprouts & beets, shaved apple salad

winter squash tortelli (v)

sage brown butter, roasted butternut, amaretti, 12 yr balsamico, parmesan

slow braised lamb shank

rosemary white beans, pomegranate molasses glazed, whipped feta, castevetrano gremolata

pan seared tile fish picatta

parsnip puree, roasted sunchoke, garlic rapini, picatta sauce

Dessert

choose one

salted caramel budino

chocolate cookie crust, sea salt, crème fraiche whip cream

warm olive oil-pistachio cake

mascarpone, red wine soaked plums, candied lemon zest, almond streusal

blood orange sorbet

splash prosecco, rosemary olive oil shortbread