

Barbuzzo

New Year's Eve

4 courses // \$75 per person

From the Chefs'

sheep's milk ricotta

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

First Course choose one

jamon iberico croquetas

garlic aioli, smoked pimenton, iberico lomo

shaved winter vegetable & citrus salad (v) (vg)

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

steak tartar crostino

charred radicchio, smoked garlic aioli, capers, parmesan

charred carrots (v)

honeycrisp apple, cider quinoa, mint, pistachio pesto, fiore sardo

Second Course choose one

bay scallop tonnarelli

saffron pasta dough, soffrito, white wine, bottarga

parsnip ricotta tortellini (v)

leeks, parmesan brodo, brussel leaves

seared artichoke

wood roasted sweet potato, brussel sprouts, pomegranate vinaigrette

braised duroc pork shank

black chickpeas, whipped feta, castelvetrano gremolata

seared cauliflower "steak" (v) (vg)

farro, seared wild mushrooms, almond-parsley picada

Dessert choose one

salted caramel budino

chocolate cookie crust, sea salt, crème fraiche whip cream

tiramisu

espresso soaked lady fingers, mascarpone, dark chocolate crumb, whipped cream

blood orange sorbet (vegan)

cava splash

(v) vegetarian / (vg) can be made vegan