

HAPPY NEW YEAR

KALUGA CAVIAR 95
RUSSIAN OSETRA CAVIAR 150
TSAR NICOULAI RUSSIAN GOLDEN OSETRA 225

CAPPELETTI D' ANATRA CONFIT

Crescent Island Duck, Parmigiana Stravecchio

FAZZOLETTO

Spinach, Béchamel, Parmigiano Reggiano

ALBA WHITE TRUFFLES

*Delicate House Made Tagliarini
(\$75 supplement)*

WILD MUSHROOM RISOTTO

Acquerello, Foraged Mushrooms

FETTUCCINE ALLA VODKA

Gulf Lump Crab, Vodka Sauce, Vallone Sausage

PANSOTI

Squash Stuffed Pasta with Parmesan Puff

PANINO DI CAVIALE

*Ossetra, Satsuma Citrus, Fried Egg
(\$25 supplement)*

INSALATA DEI CARCIOFI ROMANI

Long Stem Roman Artichoke, Pesto Vinaigrette, Vallone Olive Oil, Parmigiano Reggiano

RIBBONS & SQUARES

Ahi Tuna, Avocado, Soy Lime Vinaigrette

WYATT SALAD

Lobster, Crab, Shrimp, Mango, Citrus Ginger Vinaigrette

INSALATA MILANO

Burrata, Prosciutto Riserva, Treviso, California Figs

LOBSTER BISQUE

Aged Sherry

TRUFFLED BLACK EYED PEA SOUP

CHIANTI BRAISED SHORT RIBS

Parmesan Parsley Emulsion, Taleggio Stuffed Rigatoni

MEDITERRANEAN BRANZINO

Jumbo Lump Crab, Pinot Grigio Lemon Essence, Tuscan Beans

55 DAY DRY AGED PRIME RIBEYE

*Sangiovese Stained Farro, Marjoram Brush
(\$15 supplement)*

PAN SEARED SEA BASS

Texas Ruby Red Grapefruit, Succotash of Organic Vegetables

TRUFFLED PRIME FILET OF BEEF

Umbrian Black Truffle Butter

SNAPPER FRANCESE

Scaloppine of Red Snapper, Lump Crabmeat, Roasted Peppers, Bianco Sauce

TASMANIAN SALMON

Heirloom Tomato, Eggplant, Cerignola

SIDES TO SHARE

(\$10 supplement each)

Truffled Mac and Cheese, Rustic Potatoes, Italian Vegetable Medley

DECADENT DESSERT MEDLEY

CHAMPAGNE SELECTION
NV BERLUCCHI, 'CUVEE 61', BRUT ROSE,
(FRANCIACORTA)
70

CHAMPAGNE SELECTION
NV BILLECART-SALMON,
BRUT RESERVE, (MAREUIL-SUR-AY)
125
NV AUBRY, BRUT, (JOUY-LES-REIMS) 95

CHAMPAGNE SELECTION
NV KRUG, 'GRAND CUVEE', BRUT, (REIMS)
245

KUROGE WASHU WAGYU STRIPLOIN
IMPORTED JAPANESE 5 GRADE,
CONSIDERED THE WORLDS FINEST
23 per ounce