

LOCANDA VERDE

Buon Capodanno

4 course prix-fixe \$155 per person; wine pairing \$95 supplement

ANTIPASTI

Sheep's Milk Ricotta with sea salt & herbs

Winter Salad pear, speck, hazelnut

Tuna Carpaccio tonnato sauce & caviar

Foie Gras Terrine panetone, ginger, citrus mostarda

Zuppa di Borlotti black trumpet mushrooms & truffle crema

Scampi alla Piastra fregola sarda, chili, garlic butter

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Schiopetto 2016 'Mario Schiopetto' from magnum

PASTA

Pumpkin Tortelli brown butter, almond, sage

Saffron Linguini uni & lobster

Rigatoni white veal bolognese & aged parmigiano

Doppio Ravioli osso buco, fontina, dry aged beef jus

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Foradori 2014 Nosiola 'Fontanasanta' from magnum

SECONDI

Pan Roasted Sea Scallops riso venere, caperberry, cipolinni, golden raisin

Striped Bass caramelized sunchoke, marcona almond, lemon confit

Barolo-Braised Short Rib potato puree & roasted root vegetables

Duck Arrosto kubocho, pepita gremolata, huckleberry jus

Pork Due Modi cannellini beans all'amatriciana and oven dried tomatoes

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Cantina Terlano 2012 Terlaner Riserva 'Nova Domus' from double-magnum

or

Cantina del Pino 2011 Barbaresco 'Ovello' from double-magnum

DOLCI

Chocolate Amaro Torta banana, espresso crunch gelato

Champagne Poached Quince vanilla rose crema, sicilian pistachio amaretti

Cranberry-Olive Oil Semi Freddo poached mandarinquats

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Riecine 2001 Passito 'Sebastiano'

Chef & Owner: Andrew Carmellini

Chef della Cucina: Luciano Duco