



31 dicembre

new years eve 2011

vini speciale

talento brut NV rotari 9.50gls

pietro porzia 2008 frascati 8gls
(malvasia, trebbiano)

verdicchio classico 09' casal di serra
umani ronchi 10.5gls

chardonnay 2009 bramito 12gls
antinori della casa

vermentino 2010 la spinetta 12gls

rosso piceno 2004 san lorenzo 8gls
(sangiovese, montepulciano)

ca di pian 2008 la spinetta 14gls
(barbera d' asti)

nebbiolo roero 2008 12gls
matteo correggia

brunello di montalcino 2005 20gls
la gerla

antipasti

oysters on the half shell
\$18 per 1/2 dozen \$29 per dozen

1/2 lb jumbo stone crab claws
drawn butter, mustard sauce 29

30g royal white caviar
mascarpone, egg, onion, capers,
meyer lemon 150

fresh prawn cocktail,
salsa verde 15

wagyu beef carpaccio,
black truffles, arugula, parmigiano 13

primi

buffalo short ribs,
gnocchi, wild mushrooms, arugula,
duck prosciutto, black truffle brodo 29

lobster ravioli nere
shrimp, spinach, grape tomato,
saffron cream 29

braised wagyu shortribs
root vegetable risotto 25

alba white truffle risotto 45

secondi

rocky mountain rack of lamb
dijon and herb crusted, brussels sprouts,
gorgonzola mashed potatoes,
port wine 45

mixed grill
wild boar chop, veal chop,
beef tenderloin,
wild mushroom brandy cream 29

seared sea scallops
caviar beurre blanc, chanterelles,
pumpkin puree, frisee 32

horseradish crusted steelhead trout
local sunchokes, spinach, aged balsamic,
beet coulis 25

beef tenderloin & alba white truffles
fried egg & fontina fonduta 60

felice anno nuovo!