

BOTTEGA

NEW YEAR'S EVE 2017

FIRST

Venetian-style marinated seafood lobster, littleneck clams, new olive oil

Parmesan soufflé prosciutto di parma, mushrooms, thyme

Black truffle & ash roasted roots risotto

Agnolotti braised pollo rosso, porcini

Rigatoncini venison bolognese, juniper, laurel

SECOND

Winter lettuces chicory, farm egg, pancetta

Tuna crudo citrus, hot peppers, La Boîte Cancale #11

Beef cheek minestrone barlotti beans, wilted greens

THIRD

Porchetta roast pork loin & belly with rosemary, garlic, black pepper

Brodetto red snapper, lobster, shrimp, mussels, red wine-tomato sauce

Branzino local fennel, meyer lemon, trout roe aioli

Braised lamb shank sicilian spices, couscous

Aged beef ribeye piemontese fonduta, black truffle

DESSERT

Tahitian panna cotta vin santo, quince marmalata

Semifreddo pistachio & chocolate mint

\$110 per person, excluding beverages, tax and gratuity



EXECUTIVE CHEF: FRANK STITT

CHEF DE CUISINE: JOHN ROLEN