

Christmas Eve & Christmas Day Menu

ASSAGGI

Tortellini in brodo with white truffle

ANTIPASTI

Octopus with Limoncello Glaze & Shell Beans

~ or ~

Cotechino Sausage two ways:

with Umbrian lentils & Saba,

with Lambrusco Sabayon

PRIMI

Cavatelli with Winter Squash & Sage

~ or ~

Blue Crab and Marscapone Ravioli with Lobster Butter

~ or ~

Tajarin with White Truffle Butter (market price supplement)

SECONDI

Veal Ossobuco ~ or ~ Turkey Porchetta

Contorni

(all served)

Pancetta-wrapped Glazed Baby Carrots

Sliced Baked Potato with Rosemary & Lardo

Brussels Sprouts with Anchovy Vinaigrette

Sour Rhubarb & Fig jam Ariana's Panettone Stuffing

DOLCI

Rich Hot Chocolate with homemade marshmallow & a ginger bread uomo

~ or ~

Warm Apple Crisp with hot ginger gelato & crème fraiche

Christmas Eve & Christmas Day Chef's Tasting Menu - \$188 ++ per person

Riserva Wine Pairing - \$120 ++ per person

Chef's Tasting Menu requires the participation of the entire table

