

Andrea

NEW YEAR'S EVE

Our Andrea chef presents "Il Cenone" the Italian gala, with a four-course menu.
Monday, December 31, 2018

ANTIPASTI

please select one

citrus cured arctic char

hendricks gin, mascarpone mousse, osetra caviar

spiced foie gras torchon

huckleberry, fennel pollen, white balsamic pearls, shaved fennel, sicilian pistachios, quince

tasting of the best oysters along the coast

shigoku, kumamoto, kushi, hama hama, calabrian mignonette, fiore di hibiscus, cucumber

zuppa di patate

elegant potato leek, crispy potato 'chip,' caviar, tarragon, whipped burrata

Moët & Chandon, "Imperial Brut," Reims, NV

PRIMI

please select one

risotto acquerello

frutti di mare, arugula pesto, vermentino

"gold coins" corzetti

veal cheek ragù, forest mushrooms, parmigiano reggiano foam

sheep's milk scarpinocc

pea velouté, house-cured pancetta, creamy white bean, pea shoots

Comte Lafond, Sancerre, Grand Cuvée, 2015

SECONDI

please select one

roasted loin of milk-fed veal

cèpes, parsnip purée, escarole, marsala jus

seared diver scallops

fregola sarda, soffrito, squid ink 'matte,' champagne sauce

colorado lamb

eggplant caponata, brulée cippolinis, brussels leaves, cherry reduction

torte di quinoa

bloomsdale spinach, romesco, pomegranate, pignoli

Felsina, "Fontalloro," Tuscany, 2013

DOLCI

please select one

baked alaska

pomegranate gelato & vanilla semifreddo, vodka almond cake, candied ginger meringue

caramelized yuzu chiboust cream

frozen dark chocolate soufflé, sbrisolona crumble

assorted house-made gelato

Donnafugata, "Ben Rye," Passito de Pantelleria, Sicily, 2016

champagne spotlight

Dom Pérignon 2009 | \$75 per glass

\$225 per adult | \$300 per adult with wine pairing
pricing excludes additional alcohol, tax and service charge | complimentary valet parking available