

# Andrea

## FESTA DELLA MAMMA

May 12, 2019 | Noon – 10 p.m.

### ANTIPASTI

*please select one*

**peppered beef carpaccio  
with limoncello vinaigrette**  
*24-month parmesan, wild arugula,  
crispy jerusalem artichokes*

**carciofi salad bagna cauda**  
*pickled shallots, candied walnuts, mizuna*

**charcoal roasted beets**  
*fennel pollen lime honey vinaigrette, ricotta pecora,  
hibiscus flower*

**chilled pea soup**  
*peppermint, yogurt*

*Ferrari, 'La Perle,' Blanc de Blancs, Trentino 2010*

### PRIMI

*please select one*

**smoked potato gnocchi**  
*torpedo onions, wild mushrooms, baby spinach*

**bucatini langosta**  
*preserved tomato, coral champagne sauce,  
sweet peas*

**acquerello risotto**  
*roasted porcinis, wild ramp*

*Planeta, Chardonnay, Sicilia, 2015*

### SECONDI

*please select one*

**seared diver scallops**  
*homemade spaetzle, fava bean,  
morel mushroom*

**roasted king oyster mushroom**  
*salt-baked celery root, white asparagus,  
nasturtium pesto*

**prime beef tenderloin**  
*crispy pommes rosti, sweet pea purée,  
pea tendrils, marsala sauce*

**stuffed quail**  
*farotto, roast squash purée, crispy zucchini chips,  
white wine juniper demi glace*

*Gaja, Ca'Marcanda, 'Promis,' Toscana, 2016*

### DOLCI

*please select one*

**rose water crème brûlée**  
*raspberry frangipani, rose champagne gelée*

**apricot ganache chocolate butter cake**  
*roasted apricot coulis, light chocolate mousse*

**homemade gelato & sorbet**

*Far Niente, "Dolce," Late Harvest,  
Napa Valley 2012*

---

**RESERVATIONS: 877.563.5102**

\$130 per adult | \$65 per child under 12 | optional wine pairing \$70

*Pricing excludes additional alcohol, tax and service charge. Complimentary valet parking available.*