



# CRAFTED ITALIA

## NEW YEAR'S EVE

tuesday, december 31 | 7:30-9pm

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### *first course | select one*

#### roasted bone marrow

chantrelle mushroom / maître d'hôtel butter / pink peppercorn / crostini

#### butter poached lobster flatbread

burrata / garlic cream / blistered cherry tomato / black truffle

#### cremini stuffed mushrooms

boursin cheese / roasted red pepper / breadcrumbs

### *second course | select one*

#### caprese

roasted tomato / buffalo mozzarella / crisp prosciutto / basil / balsamic

#### crafted caesar

romaine / olives / grape tomatoes / garlic herb croutons / parmesan crisp

#### crab bisque

sherry cream / crostini

### *third course | select one*

#### porterhouse

vesuvio potato / rapini / herb butter / cured egg yolk

#### sea bass

sweet pea risotto / lemon beurre blanc / pancetta / grana padano

#### chicken fra diavolo

tomato ragu / calabrian chile / grana padano / micro basil / tagliatelle

#### cacio e pepe

bucatini / pecorino romano / cracked pepper / truffle oil

### *fourth course | select one*

#### tiramisu

mascarpone cream / lady fingers / crème anglaise / espresso

#### chocolate mousse trifle

chocolate truffle / chantilly cream

