

benedetto

Notte di Capodanno 2018

4 Course Prix-Fixe Menu **\$95 per person**

4 Course Wine pairings **\$50 per person**

Premium wine pairings available upon request

Sfizi for the table

Black winter truffle arancini (fontina, parmigiano and acquerello rice)

Antipasti (choice of)

Italian buffalo milk mozzarella with prosciutto, dried white figs, candied walnuts and arugula

Vitello tonnato with salt packed capers, parsley and pickled pearl onions

Raw yellowfin tuna with rosemary oil, fresh winter citrus, ginger and house cured sardines

Mixed greens with heirloom apple, brown butter croutons and parmigiano

Secondi (choice of)

Spinach and ricotta ravioli alla bolognese
(traditional ragú with beef short rib, pancetta and chicken liver)

Pappardelle with red wine braised duck, pistachio, treviso and black winter truffles

Linguine with roasted mushrooms, stracciatella, grana padano, fresh herbs and lemon

Grilled swordfish with pumpkin velutatta,
roasted brussels sprouts, apple and pomegranate

Prosciutto wrapped wild boar loin with cotechino, umbrian lentils and italian chicories

Roasted winter root vegetables with swiss chard, local duck egg and soft polenta

Prime beef tenderloin with crispy potatoes, roasted mushrooms,
sautéed greens and black winter truffle sauce *(\$25 supplement)*

Dolci (choice of)

Satsuma tangerine granita with sparkling prickly pear,
ginger and orange blossom sponge

Caramel milk chocolate ganache with amaro montenegro,
candied pistachio, birch meringue

House chocolates & biscotti

*Kindly inform your server if a guest in your party has any food related allergies.
Consuming raw, rare or unpasteurized foods may cause health concerns for some people.*