

ITALIAN RESTAURANT & BAR

B·R·A·V·O·!

NEW YEAR'S EVE

FIRST COURSE

Charcuterie

small house-made single charcuterie plate

 **Wine Pairing:** Bailly Lapierre, Cremant de Bourgogne AOC, Brut Reserve, Burgundy, France N/V

SECOND COURSE

Candy Striped Beets | Baby Kale | Pecan Brittle | Ricotta |
Pickled Pearl Onion | Radish |
Smoked Tomato and Brown Butter Vinaigrette |
Fried Sage | Sourdough Croutons | Fleur de Sel

 **Wine Pairing:** Sallier de la Tour, Inzolia, Sicilia DOC, Sicily, Italy

THIRD COURSE

Truffled Lobster and Corn Bisque | Truffled Popcorn

 **Wine Pairing:** Enrico Serafino, Gavi di Gavi DOCG, Piedmont, Italy

FOURTH COURSE

Baked Red Snapper | Spanish White Bean | Chorizo |
Saffron Hollandaise

 **Wine Pairing:** G.D. Vajra, Pinot Nero, Langhe DOC, Piedmont, Italy

FIFTH COURSE

Short Rib Raviolo | Red Wine Jus |
Shaved Brussels Sprouts with Cranberry and Pine Nuts

 **Wine Pairing:** Brown Estates, Zinfandel, Napa Valley, California

SIXTH COURSE

Chocolate Hazelnut Pudding Cake | Port Wine Reduction |
Vanilla Bean Chantilly

 **Wine Pairing:** Lustau 'Los Arcos' Amontillado Sherry Cobbler Cocktail



WINE FLIGHT TO PAIR WITH EACH COURSE \$40

