



**V A R I A**

MODERN TRATTORIA & WINE STUDIO

## NEW YEAR'S EVE 2022

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### AMUSE-BOUCHE

#### BLACKBERRY & GIN SORBET

Rosemary & Juniper Salt

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### FIRST COURSE

- Please choose one -

#### PEAR POACHED IN PORT WINE

baby spinach & kale, honey balsamic, red onion, dried cherries, spiced walnuts, fresh figs, manchego cheese

#### BLOOD ORANGE & FENNEL CURED SALMON CARPACCIO

micro basil & arugula, evoo, lemon zest, sea salt

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### SECOND COURSE

- Please choose one -

#### POMEGRANATE & TOASTED PISTACHIO BRUSCHETTA

whipped citrus goat cheese. luxardo cherry balsamic reduction

#### BURRATA CAPRESE

arugula, heirloom cherry tomatoes, prosciutto, basil, balsamic, evoo

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### THIRD COURSE

- Please choose one -

#### BRONZED SCALLOPS

fontina cheese polenta, baby greens, minted peas, champagne vinaigrette, calabrian chili oil, fennel pollen

#### BUTTERNUT SQUASH AGNOLOTTI

sage brown butter, baby kale, black pepper pecorino, cabernet sauvignon reduction

#### SOUS VIDE LOBSTER TAIL WITH TARRAGON & BUTTER

squid ink tagliolini, lobster cream sauce with roasted tomato & basil

#### ESPRESSO & FENNEL CRUSTED SIRLOIN

roasted cipollini onions with garlic & thyme, grilled romanesco, rosemary compound butter

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

\*\*20% Gratuity will be added to parties of 6 or more

