

La Cucina

presents

CAPODANNO 2009

Second Seating – 9:00 pm

Antipasto

Insalata di Carciofi con Zucchini Piccanti

fresh globe artichokes served with a porcini and thyme dressing and zucchini peperonata

Antipasto di Mare

Aragosta in Camicia con Tartufi Bianchi

poached lobster with white truffle flan, fagiolini and fresh tomato salsa

Pasta

Agnolotti con Animelle di Vitello

house made pasta stuffed with sweetbreads, tossed in a veal brodo with parmigiano reggiano

Carne

Anatra Croccante con Ciliege alla Grappa

crispy duck breast with grappa marinated cherries, celeriac puree and duck-leg ravioli

Pesce

Strabismo in Padella con Conserva di Capperi

pan seared pickerel topped with a raisin and caper berry preserve, fingerling potatoes and baby carrots

Formaggio

Caprino Stagionato con Frutta e Noci

aged Piemontese goat cheese with a selection of seasonal fruit and nuts

Dolce

Budino al Caramello con Gelato al Cioccolato

warm pecan and nutmeg bread pudding drizzled with caramel and topped with milk chocolate gelato

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