

# BARBUZZO

mediterranean kitchen & bar

## New Year's Eve

4 COURSES, \$75 per person

### FIRST COURSE

**wood oven roasted french feta \***  
guindilla chiles, salmoriglio, extra virgin olive oil,  
mixed mediterranean olives, grilled french table bread

### SECOND COURSE

**wood roasted heirloom squash \***  
mozzarella di bufala, arugula, candied walnuts, vin cotto, puffed farro

**pan seared gnocchi \***  
wild and cultivated mushrooms, cavolo nero, pignoli, truffled butter

**smoked pork belly**  
whiskey soaked basil wood for smoking, grilled gulf shrimp, gigande beans, salsa verde

**tuna conserva \*\***  
chicories & shaved roots, hand torn olive oil croutons, cucumber,  
haricover, grated egg, warm bagna cauda

### THIRD COURSE

**chestnut beer braised pork cheeks**  
smoked marrow pork sausage, prosciutto bread crumbs,  
brussel leaves-apple salad

**pan seared rock bass**  
rosemary white beans, mustard greens, sicilian tomato almond pesto

**port braised shortrib stracotto**  
fontina polenta, shaved sunchoke-orange gremolata

**italian vegetables in "cartuccia" \***  
artichokes, royal trumpet mushrooms, romanesco baked in parchment,  
parsnip puree, sage brown butter, almonds

### DESSERT

**salted caramel budino**  
chocolate cookie crust, sea salt, creme fraiche whip cream

**dark chocolate-hazelnut cake**  
espresso stracciatella gelato, caramelized cacao nibs

**blood orange prosecco sorbet**  
rosemary olive oil cookies

\* vegetarian \*\* may be made vegetarian upon request

**we proudly support local artisanal farmers | 20% gratuity will be added to parties of 5 or  
more**