

# BARBUZZO

mediterranean kitchen & bar

## New Year's Eve

4 courses // \$75 per person

### From the Chef

#### sheep's milk ricotta

vin cotto, pickled figs, thyme, sea salt, olive oil, grilled country bread

### Second Course choose one

#### campanelle

tiny veal polpettine, trumpet mushroom, tuscan kale, truffled cream, parmesan

#### burrata from puglia (v)

hazelnut-almond romesco, lomo iberico, marcona almonds, sylvetta arugula

#### truffled steak tartar crostino

charred radicchio, smoked garlic aioli, capers, parmesan

#### wood roasted octopus

smoked garlic aioli, gigande beans, roasted peppers, hot coppa

#### shaved winter roots & shoots salad (v)

shaved brussel, celery root, sunchoke, chicories, parmesan, hazelnuts, lemon, olive oil

### Third Course choose one

#### bone in beef shortrib bourguignon

baby carrots, new potatoes, haricots vert, bacon lardons, red wine

#### roasted parsnip tortelli (v)

delicate squash, shaved winter truffles, hazelnuts

#### slow braised lamb shank

rosemary white beans, pomegranate molasses glazed, whipped feta, castevetrano gremolata

#### pan seared halibut piccata

roasted fingerlings, cauliflower, capers, crispy prosciutto

#### seared cauliflower steak (v)

butternut squash puree, seared wild mushrooms, almond-parsley

### Dessert choose one

#### salted caramel budino

chocolate cookie crust, sea salt, crème fraiche whip cream

#### warm olive oil cake

whipped labneh, red wine soaked plums, pistachio crumble

#### blood orange sorbet

splash prosecco, rosemary olive oil shortbread