

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

handmade farfalle gigante

house made duck sausage, oloroso sherry, charred cabbage, fiore sardo

burrata from puglia (v) (*)

salt roasted gold & red beets, citrus, pistachio romesco, crunchy seeds, shaved cauliflower

smoked artich char crostone

horseradish-caper crème fraiche, radish, cucumber, red onion, pickled mustard seeds, seeded sourdough

moroccan shaved winter roots salad (vegan)

red carrot, raw beets, carrot-ginger dressing, medjool dates, berbere roasted almonds, mint, thai basil

Third Course choose one

wagu beef cheek bourguignon

heirloom carrots, baby turnips, crispy smashed fingerlings, bacon lardons, red wine

wood roasted pork shoulder cannelloni

sautéed kale, ricotta, amatriciana sauce, parmesan

braised lamb shank

rosemary white beans, pomegranate molasses, celery-feta salad, castelvetro olive gremolata

pan seared halibut piccata

seared fingerlings, braised baby artichokes, capers, crispy prosciutto

seared cauliflower steak (v)*

roasted butternut squash farro, seared wild mushrooms, almond-parsley picada

Dessert choose one

salted caramel budino

chocolate cookie crust, sea salt, crème fraiche whip cream

warm olive oil apple cake

whipped labneh, pignoli-walnut streusel

blood orange sorbet (*)

splash prosecco, rosemary olive oil shortbread

(v) vegetarian (*) can be made vegan upon request