

F A M O S O

Firenze New Year's Eve

Antipasti

Zuppetta di Granchio e Carciofi

Sauteed Lobster and Crab Meat with Potato and Artichoke Coulis served with Fried Artichokes

Terrina D'Anatra All'Arancia

Duck Terrine with Mesclun Salad Mix and Orange Sauce

Primi

Agnolotti di Lenticchie con Ragu di Vongole

House Made Agnolotti filled with Lentil Puree with White Wine Clam Sauce and Green and Red Tomatoes

Gnocco Ripieno di Fonduta al Tartufo Bianco

Porcini Fonduta filled Gnocco with Fresh White Truffle

Secondi

a choice of one of the following

Filetto di Manzo con Porcini e Castagne

Tenderlion of Beef with Chestnut Asiago Sauce and grilled Porcini Caps

Rombo Poache con Salsa Bernese ai Peperoni

Slow Cooked Turbot with Tempura Asparagus, Quail Eggs, Potato Girardet and Yellow Pepper Sauce

Dolci

Gelatina di Cachi e Crema di Castagne

Persimmon Gelatin and Chestnut Cream

Semifreddo di Pinoli e Miele

Pinenut and Honey Semifreddo with Warm Dark Chocolate Sauce

\$90 per person, excluding tax and gratuity