

New Years Eve

December 31st, 2019

~ Suggested Wine Pairing \$20 per person ~

ANTIPASTI

Scallop “Spiaggia” | brussel sprouts, frisee, truffled brown butter vinaigrette

~ Sauvignon Blanc, Vigna del Lauro 2018 Friuli, IT ~

-or-

Potato Souffle | melted Irish butter, parmigiano, trapanese pesto

~ Prosecco, Villa Sandi NV DOC Veneto, IT ~

PRIMI

Seafood Risotto | shrimp, lobster, mussels, Boston Bay clams, soffritto, tomato, parmigiano

~ Chardonnay, Marchese Montefusco 2017 IGT Sicilia, IT ~

-or-

Rosemary-Infused Pappardelle Cinghiale | red wine-braised wild boar ragout

~ Brunello di Montalcino, Ser Jacopo 2013 DOCG Toscana, IT ~

SECONDI

Chianti-braised Short Rib | parmigiano white polenta, wild mushroom pate, natural jus

~ Chianti-Montalbano, Pierazuoli 2018 DOCG Toscana, IT ~

-or-

Halibut | Florentine-style cauliflower rifatto, fennel pollen, 15 year-old aged balsamic

~ Pinot Noir, Cantina di Caldaro “Pinot Nero” 2017 Alto Adige, IT ~

DOLCE

Buttermilk Panna Cotta

~ Moscato d’Asti, Saracco 2018 DOC Veneto, IT~

Valrhona Chocolate Crème Brûlée

~ Pedro Ximenez “Don PX Gran Reserva” 1987 Córdoba, ES~

ViaVite
RISTORANTE

Consumption of raw or undercooked meat or seafood may increase the likelihood of contracting food borne illness.
Please make your server aware of any dietary restrictions upon arrival