

ALLEGRO

New Year's Eve

Appetizer

Family style

Homemade Lobster Burrata

Piedmont Beef Tartare with Black Truffle

Clams Casino*

Focaccia with Smoked Salmon and Caviar*

Pasta

RISOTTO CON PORCINI, VERZA E BITTO

Risotto with Porcini Mushrooms, Savoy Cabbage,
Bitto Cheese

Add White Truffle \$80

Main Course

Choice of

VEAL CHOP PARMIGIANA*

Asparagus Parmigiana wrapped in Pancetta

HERB CRUSTED BRANZINO*

Pan Fried Gnocchetti, Lemon Butter Sauce

GRILLED BEEF TENDERLOIN*

Topped with Pickled Eggplant, Tomato Confit,
Sharp Provolone, and Aged Balsamic Vinegar

Dessert Duo

2026 MASQUERADE

Kirsch Mascarpone Semifreddo, Cranberry Compote,
Dark Chocolate Mask

GOLDEN HOUR ELIXIR

Vanilla Panna Cotta, Passion Fruit Curd, Prosecco Granita

\$205 per person

Beverages, tax, and gratuities additional

*Consuming raw or undercooked meat, poultry, seafood, shellfish,
or eggs may increase your risk of a food borne illness.

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New Year's Eve Gala Wine Pairing

Appetizer

Bellavista, Franciacorta, "Pas Opéré",
Extra Brut, Lombardy, Italy 2017

Pasta

Poderi Aldo Conterno, Chardonnay, "Bussiador",
Langhe, Italy 2022

Main Course

Choice of

Biondi Santi, Rosso di Montalcino, Tuscany, Italy 2020

or

Paolo Scavino, Barolo, "Monvigliero", Piedmont, Italy 2020

\$75 per person
Tax and gratuities additional