

BRISTORANTE BRISAGO

NEW YEAR'S EVE 2018

COURSE 1

ANTIPASTI BOARD

COURSE 2 - SELECT ONE

ROASTED BEET SALAD

RED & GOLDEN BEETS, WATERCRESS
ARUGULA, MARCONA ALMONDS
PICKLED ONION, GNUDDI &
SWEET BASIL VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, PARMESAN REGGIANO,
GARLIC-LEMON DRESSING

CANNELLINI BEAN ZUPPA

WINTER VEGETABLES, PROSCIUTTO BROTH,
FRIED SAGE & PECORINO ROMANO

COURSE 3 - SELECT ONE

CALAMARI

LEMON BASIL VINAIGRETTE &
TINKER BELL PEPPERS

SCALLOPS

CALIBRIAN CHILI
FENNEL HERBS & CITRUS

BEEF CARPACCIO

SUNDRIED TOMATOES, CAPERS,
PARMESAN REGGIANO
ARUGULA & CHIVE OIL

BURRATA DI BUFALA

WOOD ROASTED BELL PEPPERS,
ALMOND PESTO
BALSAMIC & CIABATTA

COURSE 4 - SELECT ONE

CORVINA

SEARED, HEN OF THE WOOD MUSHROOMS
DRAGON TONGUE BEANS, CAVATELLI &
SMOKED SALSA VERDE

NEW YORK STRIP

POTATO COINS, RAINBOW SWISS CHARD &
CHIANTI DEMI

CREAMY BOLOGNESE

ITALIAN SAUSAGE, TOMATO, GARLIC BASIL,
OREGANO, FENNEL & PARMESAN

AMISH CHICKEN

CREAMY POLENTA, ARTICHOKE
MARBLE POTATOES
MUSHROOM & HERB PESTO

BRAISED VEAL SHORT RIB

28 HOUR SOUS VIDE
PORCINI-RICOTTA TORTELLI
ROOT VEGETABLES & HERB CREAM

SWEETS - SELECT ONE

MOSCATO DI ASTI SABAYON

MACERATED NECTARINES & LADYFINGERS

PORT AND SPICE CAKE ENTREMET

PORT SOAKED FIGS, TAWNY PORT MOUSSE
GLAZED WITH WHITE CHOCOLATE AND
SERVED WITH ORANGE GINGER ICE CREAM
& FIVE SPICE CREAM

BAROLO POACHED PEAR

ALMOND MASCARPONE, HONEYED BRIOCHE
& ROSEMARY INFUSED CACAO