SUPERFRICO®

ITALIAN AMERICAN PSYCHEDELIC

NEW YEAR'S EVE 2023

CELEBRATORY COCKTAIL

Pool Boy
el tequileño blanco, fino sherry,
passionfruit, vanilla, velvet falernum

AMUSE BOUCHE

Parm Frico with Oscietra Caviar

FIRST COURSE shared

Smoked Beef Carpaccio
creekstone farms filet,* beef fat truffle aioli,
parm frico, arugula

Prosciutto & Prawn Salad
xo sauce, watercress, fresh yuzu

Scallop Crudo
coconut cream, calamansi, fresno chili,
aji amarillo glaze, lime zest

MID COURSE choice of

Oxtail & Bone Marrow Risotto
saffron vialone nano,
smoked mushroom conserva

Lobster Raviolo
lobster roe butter, tarragon

Cacio e Pepe
white truffle butter, tellicherry peppercorn,
pecorino, spaghetti

MAIN COURSE

choice of

Creekstone Farms Ribcap
6 oz rib, porcini jus, confit tomato,
seared greens, salsa verde

Eggplant Rollatini
truffled ricotta, heirloom tomato
sauce, parmesan

Chicken Saltimbocca
mary's chicken, prosciutto di parma,
sage, roasted mushrooms

Mediterranean Sea Bass
a la Carta Fata
branzino, tomato-braised lentils,
fennel aioli, lemon

DESSERT shared, choice of:

Tiramisu
coffee, mascarpone, espresso crumble

Hazelnut Profiteroles
nutella pastry cream, raspberry gelato

Meyer lemon
semifreddo souffle

Wine Pairing $125 per person

Bollinger Special Cuvee, Aÿ NV

Greco di Tufo, Feudi di San Gregorio, Campania 2018

Bernard Moreau Bourgogne Blanc 202 0 *or* Brancaia Ilatraia, Tuscany 2020

Rombauer Chardonnay, Napa Valley 2020 *or* BV Cabernet Sauvignon, Napa Valley 2019

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.