FASANO

DAL 1902

NEW YEAR'S EVE

5 COURSES $390

BENVENUTO - ANTIPASTO - PRIMO - SECONDO - DOLCE

BENVENUTO

POLENTA, PARMIGIANO FONDUTA, WHITE TRUFFLE BUTTER

ANTIPASTO

RICCIOLA E CAVIALE, YELLOWTAIL CRUDO, MOZZARELLA AND TOMATO CREAM, ANCHOVIES, CAPERS

UOVO PERFETTO E TARTUFO BIANCO, PERFECT EGG, WHITE TRUFFLE, PARMIGIANO, PORCINI MUSHROOMS

TARTARA DI VITELLO, VEAL TARTARE, TUNA SAUCE, BLACK TRUFFLE

PASTA E RISOTTO

GNOCCHI RIPIENI, HAND-MADE POTATO RAVIOLI, FILLED WITH BRAISED BEEF,
PECORINO DI FOSSA, WILD MORELS

RISOTTO ALL'ASTICE, CARNAROLI RICE, LOBSTER, SAFFRON

PESCE E CARNE

STRACOTTO DI VITELLO, BRAISED VEAL, ROBIOLA CREAM, BLACK TRUFFLE SAUCE

DOVER SOLE, CANNELLINI BEAN PURÉE, ROASTED CAULIFLOWER, WHITE WINE SAUCE, SALMON ROE

CAPESANTE, GRILLED SCALLOPS, OSETRA CAVIAR, BRUSSELS SPROUTS & PISTACHIO,
KALE CREAM, CHAMPAGNE SAUCE

DOLCE

PANETTONE, MARSALA SABAYON

MONTE BIANCO, MONT BLANC TART, CHESTNUT CREAM, BLUEBERRIES

A 20% GRATUITY IS SUGGESTED FOR ALL PARTIES.

WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.