

CODA DI *Volpe*



NEW YEAR'S EVE 2018

PRIX-FIXE MENU

\$110 per person
optional wine pairings \$45

~ Complimentary Bubbles at Midnight ~

Piccolo Bienvenuti choose one

Truffled Arancini

black garlic aioli, mizuna

Roasted Vegetable Napoleon

basil emulsion, olio nuovo

pair with

Montesole Greco Irpina Sparkling
NV • Greco DOC

Antipasti choose one

Rohan Duck Confit

cara cara oranges, watercress, pistachio

Diver Sea Scallops

cauliflower, golden raisin, pinenut, caper brown butter

Wilted Chicory Salad

winter chicories, poached quince, saba

pair with

Marchese Montefusco Pinot Grigio
2017 • Salento IGT

or

Statti Gaglioppo
2015 • Calabria IGT

Primi choose one

Wild Boar Cocoa Strozzapreti

red wine braised turnips, caciocavallo, mastic oil

Lobster Capellaci

tarragon butter, tomato conserva

Stracchino & Black truffle Pizza

prosciutto riserva, 5 year aged parmesan, baby arugula

pair with

Masseria Li Veli Salento Fiano
2017 • Salento IGT

or

Pala Cannonau Riserva
2014 • Sardinia DOC

Secondi choose one

Grilled Beef Tenderloin

creamed kale, scalloped potatoes, truffled veal reduction

Pan Roasted Sea Bream

sweet potato, fennel butter, petite herb salad

King Trumpet Mushroom Risotto

cherry wood smoked mushrooms, bing cherry compote, espresso crumble

pair with

Gulfi Valcanzjria
2016 • Sicily DOC

or

Mastroberadino "Radici"
2014 • Taurasi DOCG

Dolci choose one

Rum Baba

fresh berries, zabaglione

Torta Caprese

chantilly cream, chocolate ganache

Delizie al Limone

sponge cake, lemon custard

pair with

Donnafugata "Ben Rye"
2014 • Passito di Pantelleria DOC

or

Canicatti Sciuscia Nero d'Avola
2012 • Sicily DOC