

Siroc Restaurant

New Year's Eve Menu 2018

(\$75.00 per Person, Wine Pairings \$35.00 not inclusive of Tax and Gratuity)

Starter

Baby Kale Caesar • White Anchovies • Avocado Crostini • Parmesan

Or

Veal Sweetbreads • Potato & Shallot Torte • Fava Bean Puree • Red Wine Demi

Or

Seafood Sausage • Zucchini • Green Olives • Turnips • Saffron • Shellfish Broth

Or

House-Made Burrata • Roasted Plum Tomato • Smoked Prosciutto • Basil Puree

Pasta

Butternut Squash Cappellacci • Mascarpone • Sage Butter • Ricotta Salata

Or

Squid Ink Tagliatelle • Shrimp • Squid • Lobster • Basil • Spicy Lobster-Tomato Sauce

Or

Beef Short Rib Pansotti • Roasted Potato • Braising Liquid • Aged Parmesan

Or

Spinach & Burrata Ravioli • Roasted Artichoke • Red Pepper Beurre Blanc • Parmesan

Main

Veal Stew • Carrots • Turnips • Cipollini Onions • Thyme • Polenta with Taleggio

Or

Branzino • Tomato Filet • Cannellini Beans • Black Olive • Basil • Caramel Shallots

Or

Muscovy Duck Breast • Roasted Cauliflower & Brussel Sprouts • Sweet Garlic • Blueberry Demi

Or

Prime Rib Style Lamb Chops • Eggplant Puree • Rosemary Fingerling Potato • Rapini

Dessert

Cheese Selection • Poached Pear • Hazelnut Butter

Or

Panettone Tiramisu • Caramel Bananas • Cocoa

Or

Gala Apple Tart • Cinnamon Gelato • Candied Pecans

Or

Chocolate Genache Torte • Mixed Berries • Raspberry Sauce