

New Year's Eve 2017
at Trattoria Stefano

SUNDAY, DECEMBER 31ST 5PM – 10PM

AMUSE

It's a surprise!

ANTIPASTO MISTO

Toasted Dinklebrot crostini with cured trout and caviar over whipped crème fraiche.
Pumpkin flan topped with roasted lobster and toasted pumpkin seeds.

**INSALATA
VALTELLINA**

Parsnip purée topped with apple, celery, pomegranate seeds, walnuts and Piave cheese.
Served with chicories, speck and dried cherries with balsamic and olio fresco.

PRIMO

CAPPELETTI CON ZUCCA E ANITRA

Homemade "little hats" filled with butternut squash, duck confit and chestnuts.
Brown butter and sage with pancetta and balsamico.

SECONDI

PESCE

MISTO DI MARE

Plancha seared U-10 scallop with sautéed langoustine and Spanish red shrimp set over
silky cauliflower puree. Served with botarga butter roasted broccolini.

OR

CARNE

FILETTO DI BISONTE

Local pastured bison tenderloin with Barolo-glazed shallots and water buffalo blue cheese
in red wine sauce. Served with root vegetable puree and pork jowl sautéed kale.

DOLCE

TORTA DI CILIEGIE

A cherry almond galette topped with homemade Moscato gelato,
almond honey crumble, and zabaglione cream.

\$95 per person (tax and gratuity not included)

Beverages are at your own discretion

Please call for reservations 920-452-8455