

Una Sera Elegante al Barolo Grill

Winter 2012 Menu A \$72 per person

Menu items are based on seasonal availability and are subject to change

Antipasti

Souffle di Parmigiano

parmigiano soufflé, truffled fonduta

Insalata

Insalata di Barbabietole

roasted beet salad, chestnut butter, orange & beet gelee,
haystack mountain goat cheese, beet meringue

Primo Piatto

your choice of one:

Tagliatelle alla Bolognese

hand made pasta with emilia romagna style meat sauce & parmigiano reggiano

Risotto ai Funghi

acquerello carnaroli rice slow cooked with seasonal mushrooms & parmigiano reggiano

Secondi Piatti

your choice of one:

Anatra 360

barolo style braised duckling, green olives, seasonal vegetables & roasted garlic potatoes

Pesce con Patate e Funghi

pan seared red snapper, truffled yukon mash, porcini puree, leek and carrot ribbons & lemon beurre blanc

Guancia di Vitello

braised veal cheeks, mascarpone polenta, braising greens, brachetto pearl onions

Filetto di Manzo

grilled all natural beef tenderloin, roasted sunchokes, crimson lentils, onion relish, salsa verde

Dolce

Tian di Cioccolato

caramel chocolate mousse cake with fleur de sel

Una Sera Elegante al Barolo Grill

Winter 2012 Menu B \$59 per person

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Antipasto

Prosciutto con Gnoccho fritto

thin sliced prosciutto with italian savory doughnuts

Insalata

Insalata di Zucca e Mele

duo of butternut squash, granny smith apples & mache tossed in a walnut vinaigrette
with mountain gorgonzola

Primo Piatto

Risotto ai Funghi

acquerello carnaroli rice slow cooked with seasonal mushrooms & parmigiano reggiano

Secondi Piatti

your choice of one:

Anatra 360

barolo style braised duckling, green olives, seasonal vegetables & roasted garlic potatoes

Branzino di Cavolfiore

seared blue nose bass, sautéed persimmons, brussels sprout leaves, pine nut brown butter sauce

Guancia di Vitello

braised veal cheeks, mascarpone polenta, braising greens, brachetto pearl onions

Bistecca di Manzo

grilled all natural beef flatiron, roasted sunchokes, crimson lentils, onion relish, salsa verde

Dolce

Torta di Zucca

pumpkin mascarpone cake with amaretti crust