

AMARO

Bistro

“Happy New Year”

December 31, 2014

55++ per person

Antipasti

Zuppa di Zucca—Butternut Squash Soup with Spiced Walnuts

Carpaccio—Beef Tenderloin, White Truffle Citronette, Shaved Parmigiano, Capers, Micro Greens

Bruschetta—Grilled Tuscan Bread, Herbed Goat Cheese, Vine Ripened Tomatoes, Aged Balsamico, Olive Oil

Cesaré—Hearts of Romaine, Il Bistro Classic Dressing, Garlic Croutons, Shaved Parmigiano-Reggiano

Formaggi—Duo of Italian Cheeses, Housemade Sage Croccantini, Balsamic-Fig Jam, Candied Walnuts

Secondi

Cappellini Aragosta—Angel Hair Pasta, Butter Poached Maine Lobster, Saffron-Vermouth Cream

Salmoné—Seared King Salmon, Yukon Potato Gratin, Melted Leeks

Anatra—Pan Seared Duck Breast, Lemon-Mascarpone Risotto, Bing Cherry-Port Demi Glace

Caretto d' Agnello—Roasted Rack of Lamb, Sangiovese Reduction, Creamy Polenta

Filetto Di Manzo—Roasted Beef Tenderloin, Gorgonzola Crust, Rustic Potatoes, Aged Balsamico

Pettiné—Pan Seared Sea Scallops, Grilled Yukon Potato, Truffle Citronette

Dolci

Zabaglione—Italian Moscato d'Asti Custard, Fresh Berries

Torta di Gianduia—Flourless Chocolate-Hazelnut Torta with Mascarpone

Tiramisu—Il Bistro's Classic Tiramisu