

THE AMERICANO

CHRISTMAS EVE 2022

\$145 per person, plus tax & gratuity

FIRST COURSE

Choose One

TUNA TARTARE*

Beech Mushrooms, Preserved Truffle, Lemon
Egg Emulsion, Crispy Shallots

THE AMERICANO WEDGE

Butter Bibb Lettuce, Marinated Tomatoes,
Crispy Lardons, Buttermilk Blue Cheese Dressing

BURRATA

Peperonata, Bottarga, Grilled Bread

AGNOLOTTI DEL PLIN

Braised Duck, Foie Gras Emulsion, Port

OYSTERS ON THE HALF SHELL

Prosecco Mignonette

BRAISED WAGYU BEEF CHEEKS

Vegetable Fregola, Pumpkin Seed "Togarashi"

SECOND COURSE

Choose One

SCALLOPS

Butternut Squash, Brussels Sprouts,
Guanciale Agrodolce

SEARED FAROE ISLAND SALMON*

Cauliflower, Maitake Mushrooms,
Tarragon Salsa Verde

CAMPANELLE

Mushrooms, Truffle Zabaglione

VEAL CHOP PARMIGIANA

Concentrated Tomatoes, Burrata, Arugula

FILET *

10oz

NY STRIP *

14oz

BONE-IN RIBEYE *

45OZ SUPPLEMENTAL \$75

FOR THE TABLE

HEIRLOOM CARROTS

Yogurt, Pistachio Pesto

POTATO PURÉE

Chicken Jus, Crispy Shallot

KING CRAB

N'Duja Butter
SUPPLEMENTAL MP

PERIGORD BLACK TRUFFLES

Shaved Tableside
SUPPLEMENTAL \$35pp

GRILLED HEAD ON

PRAWNS
SUPPLEMENTAL MP

DESSERT

Choose One

EGGNOG BUDINO

Gingerbread Cookie Butter,
Vanilla Whipped Cream

CHOCOLATE TORTINO

Chocolate Caramel Mousse,
Marasca Cherry, Cocoa Nib Tuille

**These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*