

THE AMERICANO

NEW YEARS EVE 2023

First Seating 6:00pm-8:30pm
\$174 per person, including tax & gratuity

TO START

TRUFFLE FOCACCIA
Stuffed with Stracchino Cheese,
Potato, Preserved Truffles

SEAFOOD TOWER*
Shrimp, Oysters, Daily Market Selection
SUPPLEMENTAL Medio \$85 / Grande \$175

FIRST COURSE

Choose One

AHI TUNA CRUDO*
Pickled Fennel, Meyer Lemon,
Almond, Basil

BABY BEET INSALATA
Whipped Goat Cheese, Almonds,
Petite Greens

CAESAR
Gem Lettuce, Colatura Dressing,
Parmigiano, Garlic Crumble

**OYSTERS ON THE HALF SHELL
& SHRIMP COCKTAIL**
Prosecco Mignonette, Lemon, Cocktail Sauce

POLENTA "CREMOSA"
Seasonal Mushrooms, Truffle Sugo

SECOND COURSE

Choose One

TAGLIATELLE BOLOGNESE
Tenderloin, Wagyu & Prok Ragu, Fontina Fonduta

DRY AGED DUCK BREAST*
Celery Root Purée, Foie Gras,
Porcini Jus

SCALLOPS*
Butternut Squash, Brussels Sprouts,
Guancia Agrodolce

NY STRIP*
10oz

FILET*
10oz

RIBEYE*
16OZ SUPPLEMENTAL \$45pp

FOR THE TABLE

HEIRLOOM CARROTS
Yogurt, Pistachio Pesto

PERIGORD BLACK TRUFFLES
Shaved Tableside
SUPPLEMENTAL \$35pp

POTATO PURÉE
Chicken Jus, Crispy Shallot

LOBSTER TAIL
Olive Oil, Chives
SUPPLEMENTAL \$34pp

**GRILLED HEAD ON
PRAWNS**
SUPPLEMENTAL \$20pp

DESSERT

Choose One

SALTED CARAMEL BUDINO
Chocolate Tuille, Vanilla Whipped
Cream, Caramel Popcorn

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.

THE AMERICANO

NEW YEARS EVE 2023

Second Seating 9:00pm-12:00am
\$210 per person, including tax & gratuity

TO START

TRUFFLE FOCACCIA
Stuffed with Stracchino Cheese,
Potato, Preserved Truffles

SEAFOOD TOWER*
Shrimp, Oysters, Daily Market Selection
SUPPLEMENTAL Medio \$85 / Grande \$175

FIRST COURSE

Choose One

AHI TUNA CRUDO*
Pickled Fennel, Meyer Lemon,
Almond, Basil

BABY BEET INSALATA
Whipped Goat Cheese, Almonds,
Petite Greens

CAESAR
Gem Lettuce, Colatura Dressing,
Parmigiano, Garlic Crumble

**OYSTERS ON THE HALF SHELL
& SHRIMP COCKTAIL**
Prosecco Mignonette, Lemon, Cocktail Sauce

SECOND COURSE

Choose One

TAGLIATELLE BOLOGNESE
Tenderloin, Wagyu & Pork Ragu,
Fontina Fonduta

RAVIOLI
Tre Formaggi,
Melted Pomodorini

POTATO GNOCCHI
Black Truffle, Chives, Butternut Squash,
Parmigiano Reggiano

THIRD COURSE

Choose One

SCALLOPS*
Butternut Squash, Brussels Sprouts,
Guanciale Agrodolce

DRY AGED DUCK BREAST*
Celery Root Purée, Foie Gras,
Porcini Jus

FILET*
10oz

RIBEYE*
16OZ SUPPLEMENTAL \$45pp

NY STRIP*
16oz

PRIME PORTERHOUSE*
38OZ SUPPLEMENTAL \$70

FOR THE TABLE

HEIRLOOM CARROTS
Yogurt, Pistachio Pesto

PERIGORD BLACK TRUFFLES
Shaved Tableside
SUPPLEMENTAL \$35pp

POTATO PURÉE
Chicken Jus, Crispy Shallot

LOBSTER TAIL
Olive Oil, Chives
SUPPLEMENTAL \$34pp

**GRILLED HEAD ON
PRAWNS**
SUPPLEMENTAL \$20pp

DESSERT

Choose One

SALTED CARAMEL BUDINO
Chocolate Tuille, Vanilla Whipped
Cream, Caramel Popcorn

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.