

THE AMERICANO

NEW YEARS EVE 2022

First Seating 5pm-7pm
\$155 per person, plus tax & gratuity

TO START

TRUFFLE FOCACCIA

Stuffed with Stracchino Cheese,
Potato, Preserved Truffles

SEAFOOD TOWER*

Shrimp, Oysters, Daily Market Selection
SUPPLEMENTAL Medio \$125 / Grande \$185

FIRST COURSE

Choose One

HAMACHI CRUDO*

Blood Orange,
Pistachio Brown Butter

POLENTA "CREMOSA"

Seasonal Mushrooms, Truffle Sugo

OLIVE OIL POACHED OCTOPUS

Fingerling Potatoes,
Olives, Capers

OYSTERS ON THE HALF SHELL & SHRIMP COCKTAIL

Prosecco Mignonette, Lemon, Cocktail Sauce

TRUFFLE CAESAR

Gem Lettuce, Truffle Dressing,
Parmigiano, Garlic Crumble

SECOND COURSE

Choose One

TAGLIATELLE BOLOGNESE

Tenderloin, Wagyu & Pork Ragu, Fontina Fonduta

SPICED DUCK BREAST

Sunchokes, Charred Baby Kale, Pomegranate Jus

SEARED FAROE ISLAND SALMON*

Cauliflower, Maitake Mushrooms,
Tarragon Salsa Verde

NY STRIP*

14oz

FILET*

10oz

RIBEYE*

16OZ SUPPLEMENTAL \$15

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

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.