

# THE AMERICANO

## NEW YEARS EVE 2022

Second Seating 9pm-10pm *Includes Midnight Champagne Toast*  
\$185 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

#### TRUFFLE CAESAR

Gem Lettuce, Truffle Dressing,  
Parmigiano, Garlic Crumble

#### OLIVE OIL POACHED OCTOPUS

Fingerling Potatoes,  
Olives, Capers

#### OYSTERS ON THE HALF SHELL & SHRIMP COCKTAIL

Prosecco Mignonette, Lemon, Cocktail Sauce

### SECOND COURSE

*Choose One*

#### TAGLIATELLE BOLOGNESE

Tenderloin, Wagyu & Pork Ragu,  
Fontina Fonduta

#### AGNOLOTTI DEL PLIN

Braised Duck, Foie Gras  
Emulsion, Port

#### POTATO GNOCCHI

Black Truffle, Chives, Butternut  
Squash, Parmigiano Reggiano

### THIRD COURSE

*Choose One*

#### SEARED FAROE ISLAND SALMON\*

Cauliflower, Maitake Mushrooms,  
Tarragon Salsa Verde

#### SPICED DUCK BREAST

Sunchokes, Charred Baby Kale, Pomegranate Jus

#### RIBEYE\*

16OZ SUPPLEMENTAL \$15

#### NY STRIP\*

14oz

#### BONE-IN RIBEYE\*

45OZ SUPPLEMENTAL \$75

#### FILET\*

10oz

### 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.*