

OSTERIA . BAR
AVENTINE[®]
HOLLYWOOD
— GLEN ELLEN —
SAN FRANCISCO

NEW YEARS EVE 2017

Tasting Menu

POPCORN AL TARTUFO - Black truffle organic popcorn, parmigiano, Italian parsley

Prosecco, Villa Sandi, Il Fresco, Veneto, Italy, NV

First Course

TARTARE DI TONNO E GAMBERONI - Ahi tuna tartare, fresh water shrimp crudo, marinated zucchini, Sicilian lemon vinaigrette, American paddlefish caviar, chives sticks, grilled focaccia

OR

TARTARE DI BUE - Prime beef tartare, quail egg, red wine marinated onions, shaved black truffles, grilled focaccia

Sauvignon Blanc, Trecini, Russian River Valley, Sonoma 2016

Second Course

RAVIOLONE ALL' UOVO - Jumbo raviolo stuffed spinach-ricotta, organic egg, brown butter sage sauce, shaved white truffles

Chardonnay, Auteur, Durell, Sonoma, 2013

Third Course

DENTICE ROSSO - Pan seared red snapper, black trumpet mushroom, roasted romanesco, champagne butter sauce

OR

FILETTO ALLA ROSSINI - Grilled prime beef tenderloin, foie gras, grilled organic white polenta, asparagus spears, ruby red port reduction

Vegetarian Option

TORTINO DI FUNGI - Wild mushroom tortino, fontina fonduta sauce, shaved black truffle, crispy Italian parsley

Cabernet Sauvignon, Galerie Wines, Knights Valley, Sonoma, 2013

Dessert

TORTA DI MANDORLE E POLENTA - Almond orange polenta cake, vanilla bean gelato, raspberry compote, gold leaf

Sparkling Sweet Wine, La Montecchia, Fior D'Arancio, Veneto, Italy NV

Burro del Giorno - Black Truffle Butter

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New Years Eve Kids Menu

First Seating

\$50

Tasting menu

PARMESAN POPCORN

First course

MOZZARELLA STICK - fresh tomato sauce

Second course

PENNE MEATBALL - tomato sauce, parmesan cheese

or

BASIL PESTO GNOCCHI - potato dumpling, parmesan cheese

Third course

SEARED ATLANTIC SALMON - sautéed zucchini, baby carrot, roasted potatoes

or

CHICKEN MILANESE - breaded chicken breast, home made potato chips

Dessert

VANILLA BEAN OR CHOCOLATE GELATO - rainbow sprinkles