

La Terrazza Welcomes Our Special Guests To...
NEW YEARS EVE 2018

PRIMI

Risotto

Simmered carnaroli rice, champagne fumé, Atlantic lobster, asparagus, hon shimeji tips \$36.88

Strozzapreti Bolognese

Strozzapreti pasta, tomato meat ragù, parmigiano reggiano \$28.88

Buffalo Mozzarella

*Buffalo milk mozzarella, heirloom cherry - tomatoes,
fresh herb mix, basil infused extra virgin olive oil, 25 year old balsamic vinegar \$22.88*

Carpaccio

*Thinly sliced raw Angus Reserve beef tenderloin, crispy capers,
black truffle vinaigrette, aged Asiago \$20.88*

Salmon & Caviar

Wild smoked Sockeye Salmon, smoked trout roe, blini, lemon crème fraiche \$32.88

Granchio

*Dungeness crab cake, fermented black garlic aioli, smoked pepper coulis,
julienne of chilled cucumber \$20.88*

SECONDI

Merluzzo

*Oven roasted sable fish, black kale, herb risotto croquette
white truffle - lemon vinaigrette \$49.88*

Manzo

*Grilled 12 oz. Alberta Angus Reserve beef rib eye,
tempura onion rings, Parmigiano Reggiano gratinée \$54.88*

Agnello

*Australian roasted lamb tenderloin, herb Dijon encrusted,
roasted cauliflower, celery root purée, rosemary - demi glaze \$50.88*

Truffle Tagliatelle

*Fresh shaved Périgord truffle,
mixed mushrooms, white truffle butter \$45.88*

DOLCE

La Creazione

*Warm white chocolate mascarpone cheesecake \$16.88
phyllo pastry, sour cherries, raspberry coulis*

Or

Torta Di Pera

Pear - almond tart, butterscotch sauce, vanilla bean gelato \$16.88

20% gratuity will be added to the final bill