

❧ MIKRO NYE 2018 ❧

**antipasti**

cured meats & pickled vegetables

❧ **first course** ❧

**salad of winter citrus**

sicilian pistachios, shaved cipollini onions, fennel, baby mizuna  
lettuce, tuscan olive oil & black pepper

❧ **second course** ❧

**veloute of porcini mushrooms**

black truffle spuma & crostini

❧ **third** ❧

**eggplant parm raviolo**

tomato butter, toasted bread crumbs & baby basil

~ or ~

**duck & foie gras stromboli**

winter black truffle & stracchino cheese

❧ **intermezzo** ❧

**limoncello granita**

pink peppercorns

❧ **entrée** ❧

**barolo braised waygu beef short rib**

roman semolina gnocchi, lacinato kale, gremolata, pecorino grand cru

**pan roasted long island swordfish**

eggplant caponata, fregola, cured lemon & oregano viniagrette

❧ **dessert** ❧

**buttermilk panna cotta**

blood orange jam & pine nut cookies

*-menu subject to change-*