

# OLIVE & HAY

New Years Eve



## AMUSE:

**Gnocco Fritto, Caviar, Whipped Burrata, 50 Years Balsamic**

## FIRST:

### **Risotto in Bianco**

essence of parmesan, shaved white truffle

## SECOND:

### **Alaskan King Crab Spaghetti**

housemade spaghetti, crab essence, estate lemon

## ENTREE:

### **Beef Tenderloin "Saltinboca"**

mortadella, asiago, swiss chard, barolo sauce, sweet onion relish

## DESSERT:

### **Brule Basque Cheesecake**

sea salt caramel, quince, streusel

\$95 per person



S T A Y   G O L D E N<sup>®</sup>

notice: consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.