

Siena

New Year's Eve Dinner

Monday, December 31, 2018

FIRST COURSE

choice of:

Lobster Bisque

Crème Fresh | Tarragon | Gruyere & Parmesan Fritter

Shaved Brussels Sprout Salad

Pecorino | Marcona Almonds | Citrus Vinaigrette

SECOND COURSE

choice of:

Pork & Lentils

Glazed Pork En Crepinette | Stewed Lentils

Glazed Pearl Onions

Octopus Spaghetti

Manila Clams | Tomato Conserve

ENTREE

choice of:

Roasted Eye of Rib

Crème Spinach | Seared Foie Gras | Black Truffle Sauce

Risotto in Bianco

Essence of Parmesan Fresh White Truffles

Branzino

Alla Boscaiola | Lemon Braised Artichokes | Potato

DESSERT

Dark Chocolate Pave

Pistachio | Raspberry | Chocolate Lace

Start your evening with a glass
of sparkling wine on us.

95 per person
Chef Vincent Lesage