

## New Years Eve 2009

(the amuse)

### **Nduja Crostini**

melted lardo, crisp oregano, sea salt

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(First Course)

### **Roasted Beet Salad**

watercress, pickled carrots, pistachio, goat cheese

### **Puree of Rutabaga Soup**

crème fraiche, scallion, house bacon, smoked tomato marmalade

### **Griddled Cacio Roma**

frisee, overnight tomatoes, fried white anchovy

(Pasta Course)

### **Egg Raviolo**

Sage brown butter

(Main Course)

### **Sauteed Barramundi**

celery root, Brussels sprouts, apple, salsa verde

### **Simmered Lamb Shank**

parsnip puree, walnut raisin pesto, toasted bread crumbs

### **Braised Local Goat**

butifarra, whipped goat ricotta, shaved celery

### **New England Scallops**

grilled endive, blood orange, fingerling potato, salsa rosso

### **Liberty Duck**

crispy grits, beet & farro gremolata

(Dessert)

### **Buttermilk Panna Cotta**

roasted pears, pine nut crackers

### **Dark Chocolate Torta**

olive oil gelato, sea salt

**PROOF ON MAIN**

Thursday December 31<sup>st</sup> 2009