

Venticello Ristorante

December 31, 2016

~ Primi Piatti ~

(Please select one of the following)

Zupa

tomato bisque soup, garlic crouton

Winter Greens

bartlett pear, dried figs, roasted hazelnuts, sherry vinaigrette

Ahi Tuna Carpaccio

pickled red onions, dijon, capers, meyer lemon

Kobe Beef Tartare

cornichons, shallots, dijon, lemon, capers, egg yolk

~ Pasta ~

(Please select one of the following)

Lobster Raviolo

tarragon cream sauce

Braised Rabbit Ragu

house made linguine, stewed tomatoes, mushroom, red wine

Gnocchi Tre Funghi

house made gnocchi, shitake, portobello, porcini, gorgonzola cream

~ Entrée ~

(Please select one of the following)

Seared Scallops

ginger carrot puree, heirloom tomato caper confit

Alaskan Halibut

wrapped with pancetta, braised fennel, grilled Romanesco broccoli, fresh tomatoes, garlic confit

Guinea Hen

fingerling potatoes, leek hearts, pancetta, truffle brodo

Vegetable Lasagna

zucchini, acorn squash, braised swiss chard

Braised Lamb Shank

asparagus risotto, sweet radish salad

Filet Mignon

gorgonzola herb butter, garlic mashed potatoes, grilled broccolini

~ Dolci ~

(Please select one of the following)

Tiramisu

lady fingers, espresso, marsala, mascarpone

Panna Cotta

caramel panna cotta with house made biscotti

Chocolate Torte

chocolate cake, grey sea salt, extra virgin olive oil

Sorbetto

raspberry sorbet