



BUON ANNO!



RISTORANTE TOSCA DECEMBER 31ST 2017

FOUR-COURSES: \$95

APPETIZER

Crudo Trio – Tuna with persimmon vinaigrette, romesco, Asian pear
Salmon tartare, frisee, dill, horseradish oil
Sliced Hamachi, lime zest, yuzu foam, orange gel, radish

Trevigiana – Radicchio tardivo, mache salad, crispy hen of the woods mushrooms, frico friulano,
leek and black truffle dressing

Foie Gras – Foie gras, guanciaie marmalade, house made pan brioche, Cipollini, moscato gelee

Zuppa – Celery root soup, brown butter, pickled shallots

PASTA & RISOTTO

Pappardelle – Pappardelle with wild boar ragu, chestnuts, pecorino toscano

Ravioli – Blank ink lobster ravioli, buffalo mozzarella, fennel-ginger puree, lobster sauce

Fettuccine – Fettuccini with black trumpet mushroom ragu, toasted pinenuts, squash puree

Risotto – Risotto with raschera cheese, duck leg confit, brandy and duck juice

FISH & MEAT

Polipo – Octopus, lemon-shaved fennel, cauliflower sauce, pistachio pesto, chorizo oil

Guance – Red wine braised veal cheeks, chestnut polenta, gremolata

Filetto – Pan seared Prime beef tenderloin, melted pecorino, arugula dots,
brown butter artichokes, red wine sauce

Ippoglosso – Pan seared Alaskan halibut, red pepper coulis, sautéed thyme zucchini

Vegetali del Contadino - Slow roasted carrots and beets, saffron cream, kale chip, balsamic reduction

DOLCI

Torta al Cioccolato – Warm bittersweet chocolate cake, crème anglaise, raspberry sauce

Tosca's Tiramisu – Served in a glass, mascarpone cream, coffee-soaked sponge cake and chocolate chips
topped with warm marsala zabaglione

Sorbetti – selection of house made sorbets, served with mixed berries

Crostata del Mele – Rustic tart with caramelized apples, cherries and almonds, served with salted caramel gelato

