

  
**aurora**  
*New Year's Eve*  
12/31/2017



**RAW BAR & CRUDI**

***Oyster Selection 17***

***Ostriche 17***

Half dozen, Cornelius bay hand picked oysters with Prosecco & jalapeno vinaigrette

***Crudo 18***

Hamachi tuna tartare with crushed avocado, citrus water & Maine sea urchin

***Granchio Reale M.P.***

Grilled Alaskan King crab claw, Meyer lemon & clarified butter

**ANTIPASTI**

***Zuppa di Farro & Lenticchie 11***

Mixed vegetable, faro & lentil soup with arugula pesto

***Insalata di Sanguinello 17***

Blood orange & citrus salad, shaved fennel, radicchio, dates & aged sheep cheese

***Insalata di Asparagi 16***

Warm white asparagus salad, organic slow poached egg & truffle hollandaise, micro greens

***Sformato di Tapinanbur 19***

Sunchoke & *Toma Piemontese* flan with warm fondue, wild mushrooms & hazelnuts

***Prosciutto, Burrata & Tartufo 30***

Creamy pulled mozzarella with 18 months prosciutto di Parma & Perigord truffle & Porcini crostino

***Fegato Grasso 22***

Hudson Valley foie gras torchon with poached pear & brioche

***Tartare 30***

Flash seared Wagyu beef tartare shaved truffle, Robiola cheese & pane Carasau

**PRIMI**

*Fresh pastas are made on site with organic eggs*

*Shaved Perigord truffle in any pasta add \$15*

***Risotto 32***

Acquarello prosecco risotto with Porcini mushrooms, leeks, truffle cream & Robiola cheese

***Tortellini in Brodo 25***

Veal & pork filled tortellini with enriched chicken stock, Brussels sprout leaves

***Spaghetti al Nero 28***

Homemade squid ink spaghetti with Maine lobster, Meyer lemon, chili, & sea urchin

***Gnudi 30***

Buttermut squash & ricotta gnudi with *Toma Piemontese* fondue & shaved black truffle



**SECONDI**

***Dentice 65***

*(suggested for 2 people)*

Grilled American red snapper with choice of two sides

***Capesante 30***

Seared Diver scallops with fennel emulsion, roasted cauliflowers, Taggiasca & Meyer lemon tapenade

***Manzo 38***

40 days dry aged N.Y. strip with truffle potatoes, King Oyster mushrooms & bone marrow jus

***Duo d'Agnello 36***

Grass fed lamb loin & chops with braised artichokes & soft white polenta

***Brasato 35***

Braised Creekstone farm short rib, parsnip purée, charred broccolini & Meyer lemon gremolata