

# BACCO

R I S T O R A N T E

NEW YEARS EVE 2020

## WEST COAST OYSTERS

sparkling mignonette  
*Vermentino Solesole, Veneto, Italy*

## FOIE GRAS TORCHON

crème fraiche, pistachio, arugula, fig mostarda  
*Pieropan Soave, Trentino, Italy*

## LOBSTER BISQUE

oyster cracker, champagne poached lobster, caviar, micro celery  
*Chardonnay "Cervaro Della Salla", Castello Della Sala, Umbria, Italy*

## INTERMEZZO

**Persimmon Sorbet Champagne Float with Pomegranate**

## BLACK TRUFFLE GNOCCHI

taleggio, porcini, brown butter sage  
*Merlot "Con't Ugo", Guado Al Tasso, Tuscany, Italy*

## ROASTED QUAIL

house stuffing, almonds, raisins, sage, cranberry agrodolce  
*Cabernet, "Poggio Al Lupo", Tenuta Sette Ponte*

## WAGYU STRIP

root vegetable gratin, black and white garlic, cipollini onion, truffle butter  
*Barolo, "Conca", Renato Ratti, Piedmont, Italy*

## WHITE CHOCOLATE SOUFFLÉ

preserved blood orange, lillet syrup,  
*Dom Pérignon, Champagne, France*

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\$165 per person (plus tax and gratuity) • Live entertainment begins at 7:30 p.m.

Toast at midnight • Light snacks to follow

Party favors provided by *Dom Pérignon and LVMH*