

Executive Chef: Michael Fiorianti

Chef de Cuisine: Yohan Jeon



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BISTRO - CAFÉ - WINE BAR
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HAPPY NEW YEAR!

First

Warm Duck Confit Biscuit, Black Pepper Honey and Truffled Mousse de Foie Gras

Hanging Vine, Chardonnay 9

or

House Made Burrata, Slow Roasted Tomato and Broccoli Rabe Pesto, Spiced Pine Nuts

Tormaresca "Neprica", Negroamaro Blend 9

or

Winter Squash Antipasti

La Fruitière, Loire Blend 10

Second

Chestnut Soup, Brioche Crouton, Brown Butter Crème Fraîche

Ramsay "North Cost", Petite Sirah 11

or

Homemade Chittara Pasta, Lobster Crab and Chili Tomato Sauce, Tarragon

Pipoli, Aglianico del Vulture 12

or

Soft Cooked Egg Yolk Ravioli, Mangalitsa Country Ham, White Truffle and Parmigiano Brodo

Abazzia di Novacella, Kerner 12

Third

Braised Veal Short Rib, Mushroom, Root Vegetable and Porcini Spaetzle

Umberto Cesari, Sangiovese Blend 12

or

Salt Baked Branzino, Roasted Eggplant Caponata, Capers, Roasted Lemon Mint Pistou

Vincent Delaporte, Sauvignon Blanc 13

or

Cast Iron Seared Filet Mignon,

Mangalitsa Pancetta, Celeriac Creamed Spinach, Sherry Gastrique, Roasted Cipollini Onion Fritter

Vina Bujanda Reserva, Tempranillo 13

or

Heirloom Carrot and Parsnip "Osso Buco," Barley and Celeriac Risotto Milanese

Domaine Chevrot, Pinot Noir 13

Dessert

Strawberry Gelato,

Roasted Strawberry Compote and Meyer Lemon Champagne Sabayon, Salted Hazelnut Praline

Sonim, Brut Rose Cava 8

or

Dark Chocolate Fudge Cake, White Chocolate Mousse and Milk Chocolate Ganache Parfait

Casa de Santa Eufemia 10 yr Port 8

\$35 per person additional for wine pairing (optional)

Please let your server know of any allergies prior to ordering

