

*Executive Chef: Michael Fiorianti*

*Chef de Cuisine: Yohan Jeon*



**S Á T I S**  
BISTRO - CAFÉ - WINE BAR  
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# HAPPY NEW YEAR!

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## 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

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## 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

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## 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

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## Dessert

**Cranberry Sorbet and Vanilla Gelato,**

**Ginger and Champagne Poached Cranberry, 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

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

*Please let your server know of any allergies prior to ordering*

