



31 december

## new year's eve at laudisio 2008

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### vini speciale

gewurztraminer 2006 elena walch  
\$9.50gls

primitivo 2006 menhir "quota 29"  
\$9.25gls

arcapla 2004 costa di bussia \$13gls  
(barbera, nebbiolo)

vino nobile di montepulciano 2004  
tenuta lodola nuova \$10gls

modus 2005 ruffino (super tuscan)  
\$15gls

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### antipasti

carne cruda, fried quail egg, arugula,  
shaved parmigiano \$17

oysters on the half shell or  
beer-battered oysters  
\$3 each or 6 for \$15

trio of sauces:  
blood orange mignonette  
classic cocktail sauce  
horseradish cream

seafood insalata: lobster, rock shrimp,  
watercress, citrus supremes \$20

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### formaggi

selection of 3 regional italian cheeses  
1 oz. each \$12

taleggio from piemonte  
ubriaco del piave from veneto  
pecorino ginepro from emilia-romagna  
served with fig butter,  
candied walnuts & pecans, crostini

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### primi

risotto con funghi  
porcini, hedgehog & chanterelle  
mushrooms, black truffles, sherry,  
parmigiano, cream \$28

braised tenderloin, foie gras  
& porcini agnolotti di plin  
onion jam & veal brodo \$25

homemade black pepper fettuccine  
sea scallops, prawns, chives, tomatoes,  
vanilla-scented butter \$29

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### secondi

king crab bouillabaise  
lobster broth, saffron, fennel,  
carrots, fresh herbs  
1/2 lb \$29  
1 lb \$50

grilled 14 oz veal chop,  
black truffle essence,  
white asparagus, arugula insalata,  
potato puree \$49

pheasant 2 ways  
crispy-skinned pheasant breast,  
pheasant leg confit,  
ligonberry & pheasant essence \$38

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### dolci

chestnut & ricotta semi-freddo,  
pink lemon creme, orange zeppole \$9

black velvet cake, candied cherries  
vanilla creme fraiche \$10

dessert wine: moscato d'asti 2007  
sansilvestro \$8gls

felice anno nuovo!