

ROSEVALE
KITCHEN

New Years Eve

select one from each course

starter

tuna tartare

peasant toast, lemon and tabasco mayo

shrimp cocktail

horseradish cocktail sauce, lemon
caviar +\$75

truffle ouvo raviolo

local butter, black truffle, parmigiano reggiano

burrata

caponata, spiced coppa and aged balsamic

roasted winter squash

dried cherries, brown butter and spicy honey

main

pan roasted butterflied branzino

tuscan fingerling potato, salsa verde, grilled lemon

steak au poivre

butter basted 7oz bavette, peppercorn sauce

rigatoni pomodoro

basil, stracciatella, parmigiano

spaghetti

head on shrimp, tomato confit and calabrian chili

cast iron roast amish chicken

wild mushrooms and truffle cream

dessert

flourless chocolate cake

dark cherry ice cream and gold dust

chilled champagne zabaglione

marinated winter fruits

panna cotta

blood orange and sweet vermouth reduction

ice cream and sorbets