

FIRST SEATING \$98

WINE PAIRING \$50

(5:30PM TO 9PM)



SECOND SEATING \$148

WINE PAIRING \$75

(9PM TO 11PM)

849 AVENUE OF THE AMERICAS — NEW YORK NY 10001 — TEL. 212-201-4065 — LAMICO.NYC

NEW YEAR'S EVE 2017



sea urchin sfornato, osetra caviar

Lantieri Franciacorta Extra Brut



ANTIPASTI

(choice of)

BEAU SOLEIL OYSTERS, prosecco-pink peppercorn granito

FOIE GRAS AU TORCHON, panetone, quince mostardo

JERUSALEM ARTICHOKE VELLUTATA, brioche croutons, black winter truffle

(add shaved black winter truffle \$20)

WINTER CHICORIES, pear, walnut, castelrosso, champagne vinaigrette

Cantina della Volta Lambrusco di Modena Spumante Rose 2012

PRIMI

(choice of)

LOBSTER RAVIOLI, truffle-lobster sugo

CASARECCI, wild boar antica, smoked ricotta, rosemary

AGNOLOTTI, spinach & ricotta, black winter truffle

(add shaved black winter truffle \$20)

Alois 'Caiati' Palegrello Bianco 2015

SECONDI

(choice of)

EMBER ROASTED FILET MIGNON, smoked fingerling, balsamic cipollini, hen-of-the-woods, barolo sugo

SEARED BLACK SEA BASS, charred puntarelle, salsify, blood orange-saffron emulsion, pignoli

WOOD-ROASTED GUINEA HEN, meyer lemon, capers, gnocchi alla romana

VEAL SALTIMBOCA INVOLTINI, black truffle, fontina val d'aosta, prosciutto, celery root purée

(add shaved black winter truffle \$20)

Punset Barbaresco 2008

DOLCE

(choice of)

MILLE FOGLIA, orange blossom cream, amarena cherry

FROZEN BLOOD ORANGE, sorbetto, zabaglione, granito

HAZELNUT-MILK CHOCOLATE CROCCANTE, roasted banana gelato

Braida Branchetto d'Acqui

CHEF & OWNER LAURENT TOURONDEL
PASTRY CHEF XAVIER GOIZ

Consumption of raw or undercooked seafood may increase risk of foodborne illness