

## MIDA NYE 2018 MENU

**Course Tasting - \$59/person**  
**Wine Pairings - \$34/person**

**Foie Gras Supplement - \$20/each**  
**Caviar Supplement - \$20/each**  
**Truffle Supplement – Mrkt Price**

### **Starters** *(to share)*

#### ARANCINI

rice fritters, san marzano tomato

#### ROASTED BONE MARROW

serrano, grilled bread

#### GIARDINIERA

garden variety of pickles

*Add foie gras torchon - \$20*

### **Noodles** *(choice of)*

#### LOBSTER CANNELLONI

ginger-saffron sauce, lobster mousse

*Add caviar - \$20*

or

#### VEGETABLE LASAGNA

*Add truffles - \$MKT*

### **Entrée** *(choice of)*

#### SEARED DUCK BREAST

citrus jus, hakurei turnips, almond

or

#### SPELT RISOTTO

coddled egg, wild mushrooms, vin santo

### **Sweets**

#### CHOCOLATE CAKE

hazelnut, orange, sabayon

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. ASTERISK ITEMS\* CONTAIN RAW OR UNDERCOOKED INGREDIENTS. \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. °° ITEMS CONTAIN NUTS.