



Executive Chef: Michael Fiorianti

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BISTRO - CAFÉ - WINE BAR
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HAPPY NEW YEAR!

Amuse

Warm Robiola Tartufo and Prosciutto San Danielle Crostini
DePerriere - Cremant de Bourgogne Brut, Burgundy, France

First

Winter Squash Ravioli, Mangalitsa Pork Belly, Brown Butter
Dourum - Tons Blend, Duoro, Portugal
or
Jerusalem Artichoke and Porcini Risotto, Crisp Parmigiano
Jadix - Picpoul, Languedoc, France

Second

Truffled Potato and Celery Root Soup
Feraud & Brunel - Rhone Villages, Rhone, France

Third

Seared Day Boat Diver Scallop, Parsnips and Caviar
Ulibarri - Hondarabbi Zuri, Bizkaiko, Spain
or
Rabbit and Chanterelle Fricassée
Truchard - Chardonnay, Carneros, California
or
Petite Cauliflower Steak, Hollandaise and Creamed Spinach
Ramsay - North Coast Petit Sirah, Napa, California
or
Beef Wellington, Haricots Verts
Beringer - Knights Valley Cabernet Sauvignon, Napa, California

Dessert

Toasted Hazelnut Financier, Fennel and Citrus
Royal Tokaji - Mad Cuvee, Tokaj, Hungary
or
Chocolate Raspberry Truffle
Morgadio - Ruby Reserva, Oporto, Portugal

\$95 per person + tax + gratuity
\$40 per person additional for Wine Pairing
\$40 per person additional for Fresh White Truffle

Please let your server know of any allergies prior to ordering

