



BISTRO
107
at **TESTAROSSA**



107 This is the official bonded winery number given to our winery in 1888.

New Year Eve

Prix Fixe Menu \$168

Add shaved truffles to any course at \$market price\$

WINE PAIRING additional \$125 (wine club discount applies to wine)

Canapés

Fresh Baked Focaccia lemon ricotta, cultured butter

Scallop Crudo kumquat, lobster emulsion

or

Braised Leek kumquat, lemongrass-kombu emulsion

Caviar Course \$60/guest supplement *must be purchased for the entire table*

California Caviar Queen's Reserve toasted pita, labne, chive, sesame & nigella, egg yolk jam

Potato Gnocchi braised lamb, black eyed peas, greens, pomegranate

or

Potato Gnocchi winter squash, black eyed peas, greens, pomegranate

or

\$Market Price\$ supplement **White Alba Truffle** fresh tagliatelle, shio koji butter

Choice of

Mushroom Cacio e Pepe artisanal pasta, pecorino romano, zanzibar black pepper

Pacific Spiny Lobster lentils, celery root, tarragon, meyer lemon beurre blanc

Honey Glazed Duck Breast grilled yam, cranberry chutney, pine nut paste, duck jus

Pinot Noir Braised Prime Short Rib mashed potatoes, roast seasonally vegetables, jus

~\$30 supplement **14 Day Dry Aged Flannery Prime Rib** ~ limited availability

Choice of

Valrhona Chocolate Cake whipped white chocolate, caramel feuilletine crisps

Apple Pie Verrine koshihikari rice pudding, vanilla crumbles

Winter Citrus Tart toasted meringue

20% gratuity will be added to the dinner and wine pairing

Please limit your dining experience to two hours to ensure timely seating for other guests.

Thank you for understanding.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wine Club discounts do not apply to food purchases. Additions or substitutions will incur additional charges.

Maximum 2 guest checks/credit cards per table. No outside food or beverages allowed. Please inform your server of any allergies.