

# TREVA

— RESTAURANT & BAR —

## NEW YEARS EVE

\$69/PER GUEST (TAX AND GRATUITY NOT INCLUDED)

COMPLIMENTARY CHAMPAGNE AT MIDNIGHT

### ANTIPASTI

CHOOSE ONE

- burrata** delicata squash | sage brown butter
- zucchini blossoms** saba | tomato
- chestnut bisque** crispy prosciutto | port cherries
- agnolotti** braised oxtail | foie gras | celeriac | blackberries

### INSALATA

CHOOSE ONE

- di casa** mixed greens | tomato | balsamic vinaigrette
- beets salad** cambozola | arugula | hazelnuts | valencia orange
- prosecco poached pear** endive | cypress grove cheese | walnuts | pickled grapes

### PIETANZE

CHOOSE ONE

- tonnarelli:** sea coast mushrooms | fines herbs | winter truffle
- arugula pappardelle:** maine lobster & chanterelle sugo
- pollo:** confit leg | kale | potatoes | natural jus
- ribeye:** potato puree | broccolini | bordelaise
- veal tenderloin:** king trumpet mushrooms | squash | brussels | truffle madiera
- colorado lamb rack:** farro | carrot mascarpone | huckleberry mostarda
- salmone:** watercress | saffron risotto | pesto oil
- alaskan black cod:** saffron nage | jerusalem artichokes | black barley

SUPPLEMENT(S); HUDSON VALLEY FOIE GRAS - \$15

SHAVED WINTER TRUFFLES - \$15

### DESSERT

CHOOSE ONE:

- lemon pistachio torte**
- treva's famous tiramisu**
- milk chocolate mousse bomb**

CHEF WILL BURNS

