

# PANACHE

TYSONS

## *Menu Di San Silvestro*

### *New Years Eve*

**2012**

**\$65/person**

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#### *First Course*

*(Choice Of)*

##### *Riccia*

*Frissee & fennel salad with cranberry sorbet*

##### *Capesante*

*Baby Nuntak scallop chowder*

##### *Frittura di Paranza*

*Crispy fritto misto seafood, zucchini, & lemon with a spicy tomato sauce*

##### *Polenta*

*Creamy polenta with fricassee of truffled mushrooms*

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#### *Second Course*

*(Choice Of)*

##### *Risotto alle Ostrice e Caviale +*

*Oyster risotto with a champagne sauce and paddle fish caviar*

##### *Calamarata*

*Calamarata pasta with Maine lobster in a lightly spicy tomato sauce*

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#### *Third Course*

*(Choice Of)*

##### *Spigola*

*Pan seared Chilean sea bass with Jerusalem artichoke puree and braised baby leeks*

##### *Filetto Manzo +*

*Angus filet mignon with polenta disc, chanterelle mushrooms, and a Barolo Frois Gras sauce*

##### *Salmone +*

*Wild Alaska salmon with a potato pumpkin cake and sautéed spinach, pine nuts and raisins*

#### *Fourth Course*

*(Choice Of)*

##### *Panna Cotta*

*Coconut panna cotta with caramelized pineapple*

##### *Brulee*

*Eggnog crème brulee*

##### *Mimosa*

*Mimosa sorbet*