

# ALIMENTARI IL BUCO & VINERIA

## *New Year's Eve 2018*

*Visiting Executive Chef, Victoria Blamey*

### *Assaggini*

*Pickled white stone oyster, celeriac, white sturgeon caviar*

### *Antipasti*

*Aji crudo, Asian pear, green radish, agrumato*

*or*

*Maple-leaf marinated quail, oven ripened persimmon*

### *Primi*

*Cavatelli, bone marrow, fennel, peperoncino*

*(optional white truffle supplement)*

*or*

*Smoked eel ravioli, French sorrel, balsamico*

### *Secondi*

*Wild striped bass, grilled baby gem, Persian lime*

*or*

*Rotisserie leg of lamb, fregola, caraflex cabbage, chermoula*

### *Optional Formaggi Supplement Course*

*chef's choice of domestic and imported cheeses, house made preserves*

### *Dolci*

*Chestnut budino, coffee, bitter chocolate*

*or*

*Citrus salad, sugar cured castelvetro, pistachio*

***\$95.00 per person***

***Optional wine pairings available***

*\*Menu subject to change*

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