

FARMER'S
EST. 2014
BOTTEGA

New Year

WED. DECEMBER 31TH AND THU. JANUARY 1TH
\$69 PER PERSON
4PM - 9PM

STARTERS

Choice of:

BEET SALAD

Shaved fennel + herbed goat cheese +
lemon-poppy seed vinaigrette

MUSSELS & CLAMS

Spanish chorizo + white wine +
garlic + farm basil + cherry tomatoes

BABY KALE SALAD

Butternut squash + glazed bacon + spiced
caramelized pecans + manchego +
citrus vinaigrette

FRIED GREEN TOMATO

Panko crusted organic green tomatoes + arugula
+ chipotle remoulade

LOBSTER BISQUE

Cream French + salmon caviar

MAIN COURSE

Choice of:

MARY'S FARM CHICKEN

Brussel sprouts + fingerling
potatoes + chicken Au jus

PORTOBELLO NAPOLEON

Tomato + artichoke + eggplant +
Bell pepper + au jus

CACIO E PEPE

Pecorino + parmigiano + black pepper

16 OZ BONELESS RIB EYE STEAK

21 days dried aged grilled rib eye + served with
garlic confit mashed potatoes +
broccolini + porcini mushroom
creamy sauces

RISOTTO RATATOUILLE

Arborio rice + zucchini + bell peppers +
tomato + carrots + Brussels sprouts

PORK OSSOBUCO

Wild mushrooms, mascarpone risotto + red
wine reduction sauce

SHORT RIB

Creamy polenta + crispy onions + seasonal
vegetables + red wine reduction sauce

FISH OF THE DAY

Ask your server

DESSERT

LIMONCELLO CAKE