

# OCEANO KITCHEN

## New Years Eve 2019

first course

**warm sunchoke soup**

duck leg confit, caramelized chestnut, winter truffl

second course

**chilled fruits de mer salad**

cannellini bean, celery, fennel, meyer lemon, tomato, sicilian olive oil

third course

**our ricotta gnudi**

foraged mushrooms, parmigiano, fresh herbs  
shaved white truffles from umbria - \$39 supplemental

fourth course

**colorado lamb chop**

whipped parsnip, bone marrow gratin, salsify, red wine shallot persillade

dessert

**chocolate mousse crepe cake**

amarena cherry, pistachio, cocoa nib ice cream

**\$100 per person**

**5 course wine pairing - \$50**