
SPAGHETTI BROS.

First Seating
\$85/person

NEW YEAR'S EVE 2015

Second Seating
\$125/person

CHILLED SEAFOOD TRIO

“Russian Oysters” | Crème Fraîche, Vodka, Caviar, Chives

Day Boat Snapper Crudo | New Olive Oil, Lemon, Chilies

Jimmy’s Gulf Prawns | San Marzano Cocktail Sauce, Iceberg Lettuce

FIRST COURSE

(Choose One)

Heirloom Chicory Salad | Oro Blanco Grapefruit, New Olive Oil, Parmesan

Grilled Hen of the Woods Mushrooms | Black Truffle Béarnaise Sauce

Black Eyed Pea Soup | Ham Hock & Sauerkraut Tortellini

Barolo Braised Escargot | Button Mushrooms, Pearl Onions, Bacon

Chilled Foie Gras | Vin Santo Jelly, Pumpernickel Fruit Bread

SECOND COURSE

(Choose One)

Truffled Orecchiette “Mac n’ Cheese”

Nettle Fettuccine | Black Garlic, Brown Butter, Chanterelles, Parmesan

Strozzapreti | Blue Crab, Meyer Lemon, Bread Crumbs

Spaghetti | Fort Bragg Uni, Chives

Rigatoni | Smokey Short Rib Sugo, Black Truffles

MAIN COURSE

(Choose One)

Parsnip Dumplings | Forest Mushrooms, Black Truffles, Grilled Onion Jus, Brown Butter

Grilled Lobster | Olive Oil Smashed Potatoes, Sauce Américaine, Lemon-Basil Butter

Louisiana Flounder Roulade | Cannellini Beans, Melted Leeks, Preserved Lemon Caviar Sauce

Duck Scaloppini | Grilled Foie Gras, Caramelized Onion, Arrowhead Spinach

Flannery New York Steak | Spinach-Artichoke Gratin, Shoe String Fries, l’Entrecote Sauce

DESSERT

(Choose One)

Blood Orange & Oro Blanco Granita | Champagne Jelly

Peanut Butter & Dutch Chocolate Cake

Spumoni Baked Alaska

Tiramisu | Nilla Wafers, Dark Rum

Buttermilk Panna Cotta, Olive Oil Cake, Winter Citrus

Bread... Just ask.

To offset costs of San Francisco ordinances, taxes and fees, a 4% charge will be added to all food and beverage sales. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Water available upon request. Gratuities are not included.